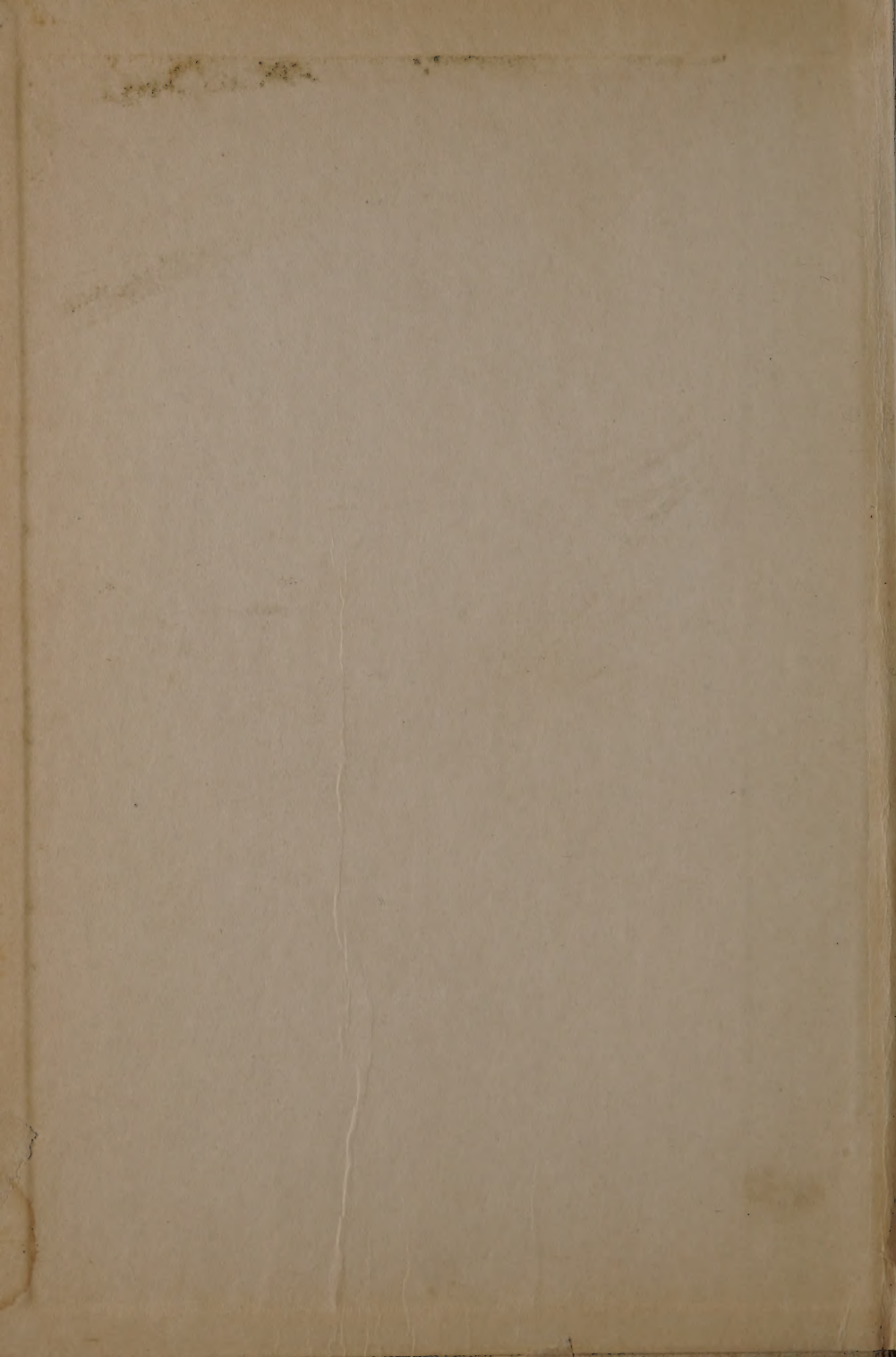




LADIES AID
OF THE
LUTHERAN
HOSPITAL

RECIPE
RECORD



To

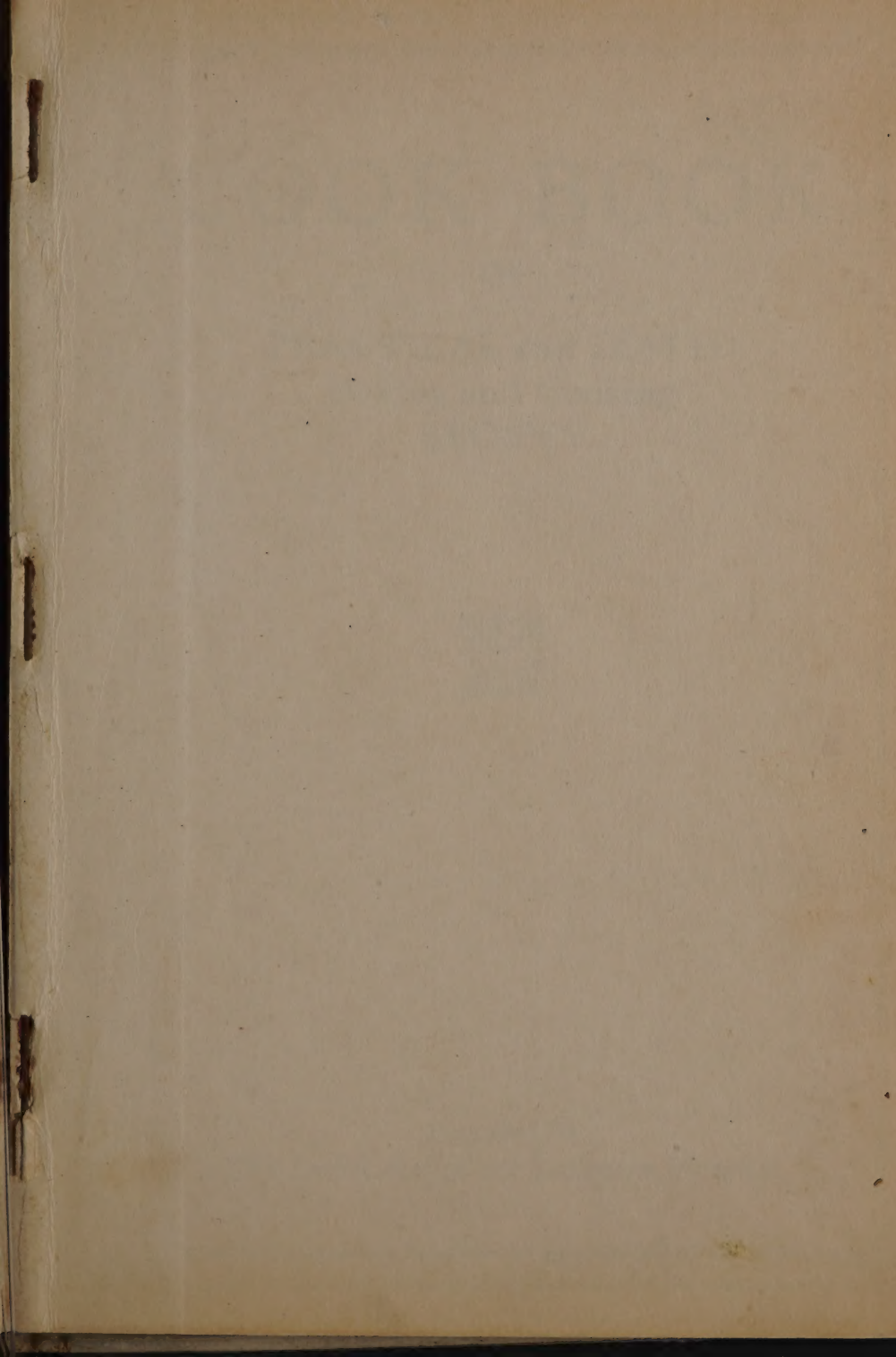
Flourne ~~XXXXXXXXXX~~

from

Countess Lou. Thiel

March 15-1948.

published 1924



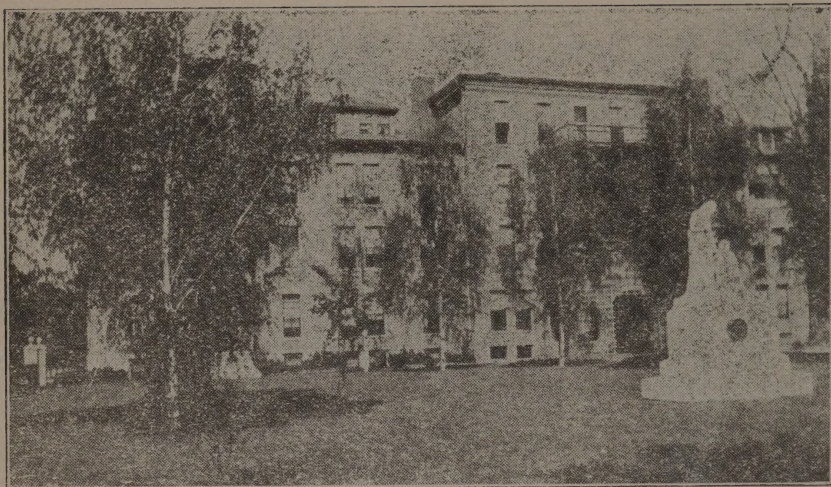
COOK BOOK

OF

PRACTICAL and TESTED
Baking and Cooking
RECIPES



Prepared By
The Ladies Aid of the Lutheran Hospital



OFFICERS OF THE LADIES AID OF THE LUTHERAN HOSPITAL

President.....Mrs. Charles G. Pape
 Vice-President.....Mrs. William Nieman
 Recording Secretary.....Mrs. William Thiel
 Financial Secretary.....Mrs. H. F. Koenemann
 Treasurer.....Mrs. William Hagerman

PURCHASING AND SEWING COMMITTEE

Mrs. Henry Koenig, Mrs. Arthur Schwier, Mrs. Ida Bley.

SICK CALLING COMMITTEE

Mrs. W. C. Baade, Mrs. Bruno Poch.

Contents

Part I

	Page
Beverages	5
Breads	9
Cakes	15
Cookies and Tortes.....	29
Cheese and Vegetable Dishes.....	41
Eggs—Fish	47
Meats and Dressings.....	53
Pickles and Relishes.....	67
Pies, Preserves and Frozen Desserts.....	71
Puddings, Cold Desserts and Sauces.....	79
Rolls, Muffins, Etc.....	91
Salads, Salad Dressings.....	95
Sandwiches	105
Soups	109

Part II

Dishes for the Sick.....	115
Helpful Estimates	116
Household Hints	116
Removing Stains	118
Salad Combinations	119
Table of Weights.....	119
To Serve with Meats.....	120

Dedication

To Mrs. Louise Rolf, whose personal skill has been given generously to every phase of Hospital life, whose charm has won for her the admiration of every Lutheran Hospital nurse and patient, and whose understanding, interest, and ready aid have done much to make for the success of "Lutheran Hospital", we affectionately dedicate this book.

The Ladies Aid of the Lutheran Hospital
of Fort Wayne, Indiana

Beverages

ALBUMINIZED ORANGE

White of 1 egg, juice of 1 orange, sugar. To the unbeaten white add the orange juice. Sweeten to taste and blend thoroughly. Strain and set on ice to cool. Serve cold.

BEEF TEA

Free 1 pound of lean beef from fat, tendon, cartilage and bone; chop up fine. Put into 1 pint of cold water to digest 2 hours. Simmer on range or stove 3 hours but do not boil. Make up for water lost in the evaporation by adding cold water, so that a pint of beef tea represents 1 pound beef. Press beef carefully and strain. Season to taste.

COCOA

Three-fourths tablespoon Walter Baker's cocoa, 1 tablespoon sugar, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup milk. Scald milk in double boiler. Put cocoa and sugar in saucepan and slowly pour in the hot water, stirring all the time. Boil 5 minutes. Add the scalded milk. Beat until foamy with Dover egg beater and serve with whipped cream in heated cup.

DELICIOUS DRINK

A delicious variation of iced coffee is made by shaking together 1 cup clear coffee, 2 tablespoons of vanilla ice cream and 1 teaspoon of melted chocolate.

EGG BROTH

Beat up 1 egg and add to it a half teaspoon of sugar and a pinch of salt; over this pour a glass of hot milk and serve immediately. Hot water, broth, soup or tea may be used in place of milk.

EGG CORDIAL

Beat up the white of 1 egg until light; add a tablespoon of cream and beat together; then add 2 teaspoons of sugar and 1 tablespoon of brandy.

COLD EGGNOG

Beat up 1 egg; add to it 2 teaspoons of sugar, a glass of milk, and 1 tablespoon of brandy or good whiskey, or flavor with nutmeg or wine.

EGG LEMONADE

Juice of 1 lemon, 1 tablespoon powdered sugar, 1 fresh egg. Put in large glass, fill with ice water, cover and shake well. Strain into 2 small glasses and serve at once.

FRUIT COCKTAIL

One cup left-over cranberry sauce, 1 cup sliced oranges, 1 cup water, 1 cup sugar. Boil sugar and water together, add cranberries and mash through a sieve. Set aside to cool. Put the sliced oranges in cool place. When ready to serve, mix together. Mrs. R. E. G.

FRUIT PUNCH

Juice of 12 lemons, 2 pounds sugar, 6 quarts of water. Add any kind of fruit juices until the amount desired is secured. Serve with crushed ice and candied cherries.

FRUIT PUNCH

Boil 2 cups sugar and 1 quart water 5 minutes. Add 1 cup orange juice, 2 cups lemon juice, $\frac{1}{2}$ cup grated pineapple, 1 quart iced water. Serve very cold. Grape juice may be added if desired.

GRAPE JUICE

Use ripe grapes; wash and stem. Put on enough boiling water to cover and boil until soft. Strain through cheese cloth. To each 3 quarts of juice add 1 cup granulated sugar. Boil juice 5 minutes. Bottle and seal hot. Mrs. F. J. Landenberger.

GRAPE JUICE AND EGG

One egg, half cup of rich milk; 1 tablespoon of sugar; $\frac{1}{4}$ cup of Welch's grape juice. Beat yolk and white separately, very light. To the yolk, add milk, sugar and grape juice, and pour into glass. To the white add a little powdered sugar. Serve on yolk mixture. Chill all ingredients before using.

FRUIT PUNCH

One quart of water, 4 cups of sugar, the grated rinds of 2 lemons and 2 oranges. Cook 5 minutes. While hot add $\frac{1}{2}$ dozen bananas and 2 cans of preserved pineapple cut small. When cold and ready to serve add the juice of 1 dozen lemons and $\frac{1}{2}$ dozen oranges with 4 quarts of water. This makes 2 gallons and will serve 30 people. If grapefruit can be had, use 2 and 10 lemons instead of a dozen lemons. The mixed juices are delicious in this combination. The grapefruit gives a tone that is most desirable.

Mrs. W. O. Gross.

HOT CHOCOLATE

Measure out the amount of cocoa required, using 1 teaspoon for each cup to be served. Add 1 teaspoon sugar to each measure of cocoa and a pinch of salt. Place over the fire, add a lump of butter and melt into a caramel. While real hot add sweet milk in the number of cups to be served, let come to boiling point and pour at once. Do not let the milk boil. A delicious hot drink.

LEMON FRAPPE

Juice of 1 dozen lemons, 1 pint cold tea, $1\frac{1}{2}$ pounds of granulated sugar, 3 oranges, 1 bottle Maraschino cherries. Have the sugar boiled into a syrup. Add any fruit desired and reduce to proper strength by adding water and chipped ice.

MILK PUNCH

One cup fresh milk, 2 tablespoons brandy or 1 tablespoon of sherry, 1 teaspoon of sugar, a little nutmeg. Milk that has been heated and cooled, or use sterilized milk and add the brandy and sugar. Shake all ingredients in a fruit jar until frothy. Fill glass and add a grating of nutmeg on top.

ORANGEADE

Squeeze the juice from 1 orange; add 2 tablespoons of sugar and 1 cup of water. Strain and serve.

Breads

BRAN BREAD

Two cups bran, 1 cup whole wheat flour, 1 cup sour milk, $\frac{1}{2}$ cup New Orleans molasses, 1 egg, 1 teaspoon soda, dissolved in a little warm water. $\frac{1}{2}$ teaspoon salt. Bake in a slow oven. Mrs. William Thiel.

BROWN BREAD

One cup sour milk, 1 cup sweet milk, 1 egg (unbeaten), 1 cup molasses, 1 cup raisins, 1 teaspoon soda, 1 cup white flour, 1 cup corn meal, 2 cups graham flour, a little salt. Stir all together, put in two 1-lb. tins and steam 3 hours. After steaming, put in oven for 10 minutes to dry.

Alma Gerberding.

BOSTON BROWN BREAD

One cup rye meal, 1 cup granulated cornmeal, 1 cup graham flour, $\frac{3}{4}$ tablespoon soda, $1\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup molasses, 2 cups sour milk. Mix and sift dry ingredients, add the molasses and milk, stir until well mixed, turn into a well oiled mold, cover closely, and steam $3\frac{1}{2}$ hours. Fill the mold only $\frac{2}{3}$ full.

BUTTERMILK BREAD

Dissolve $1\frac{1}{2}$ teaspoon soda in 1 pint buttermilk, add $\frac{1}{2}$ cup melted butter or lard, 1 teaspoon white sugar, a little salt and flour to make a medium dough. Pour into a bread pan and bake at once.

Mrs. Charles G. Pape.

CORN BREAD

Two cups corn meal, 1 cup wheat flour, 1 pint sour milk, 1 teaspoon soda, 2 eggs, 1 teaspoon sugar, 2 tablespoons melted butter. Bake $\frac{1}{2}$ hour. J. M. L.

CORN BREAD

Two cups corn meal, 1 cup wheat flour, $\frac{1}{2}$ cup lard, $\frac{1}{4}$ cup sugar, 1 egg, 1 teaspoon salt, 1 teaspoon soda, 2 cups sour milk.

Mrs. Louis Siebold.

DATE BREAD

One-fourth cup brown sugar, 3 cups dates, 3 cups warm water, $\frac{1}{2}$ cup English walnut meats, $1\frac{1}{4}$ cake Fleischman's yeast, enough whole wheat flour to knead. Let rise until double in size. Bake 1 hour. M. H. L.

GERMAN COFFEE CAKE

Ingredients.

One cup shortening, 1 cup sugar (granulated), 1 egg, 1 pint warm water and milk, 1 cake comp. yeast, 1 level tablespoon salt. Method: Break yeast in a cup of lukewarm water, sprinkle a little sugar on top, let stand about 20 minutes until light and fluffy. Cream the butter and lard, add sugar and beaten egg, add milk and water, then yeast. Add enough flour to stiffen it well. Set away to rise, when light roll out into cakes, put in pans, let rise again. When light, put on melted butter and sprinkle with sugar and cinnamon. Bake in a hot oven.

Mrs. C. B. Rose.

GUGELOPF

One cake yeast (compressed), 1 cup milk, 5 cups flour, 5 eggs, 1 cup butter, 1 cup sugar, 1 lemon peel (grated). Method: Make sponge with the yeast, 1 cup of milk and 1 cup of flour, then let rise. Cream butter and sugar for $\frac{1}{4}$ hour. Add grating of one lemon, then add 5 eggs. Add the sponge and flour alternately. Have your pan well buttered and line with almonds. Next put in dough and let raise over night. Bake 1 hour.

Mrs. H. Duemling.

HEALTH BREAD

One quart bran, 1 pint flour, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 teaspoon salt, 1 pint buttermilk, 1 cup raisins, mixed with $\frac{1}{4}$ cup flour. Bake in slow oven 1 hour.

L. M.

DR. BURLESON'S HEALTH BREAD

One egg well beaten, 1 tablespoon butter, melted; 3 tablespoons New Orleans molasses, 1 pint sour milk, 1 teaspoon baking soda, 1 teaspoon salt, 2 cups bran, $\frac{1}{2}$ cup corn meal, 1 cup white flour. Bake slowly 1 hour.

Mrs. F. C. Spiegel.

STOLLEN

To 1 pint of good yeast made the night before, add 2 cakes compressed yeast and 2 cups warm milk, 2 cups butter, $2\frac{1}{2}$ cups sugar, 2 eggs, 2 pounds seeded raisins, $\frac{1}{2}$ pound broken almonds, $\frac{1}{4}$ pound citron, 1 nutmeg grated, and the grated rind of two lemons. Mold into loaves and bake from 1 to $1\frac{1}{2}$ hours.

Mrs. Louis F. Curdes.

TEA RINGS

One pint milk, 1 tablespoon sugar, 2 cakes compressed yeast, flour enough for sponge (about $\frac{1}{2}$ sifterfull). Let rise until light, then add 1 egg. $\frac{1}{2}$ cup shortening, 1 cup sugar, 1 heaping teaspoon salt, flour enough to make a soft dough. Knead until it does not stick to board. Let rise, and when light, form into rings or twists and let rise again. Bake about 15 minutes. Make frosting of $\frac{1}{2}$ pound powdered sugar and about 4 tablespoons milk, add lemon flavor, and spread on rings while warm.

Mrs. Oscar R. Kiefer.

NUT BREAD

One beaten egg, $1\frac{1}{2}$ cups of milk, 1 teaspoon salt, 1 cup granulated sugar, 3 cups flour, 3 teaspoons baking powder, 1 cup English walnuts, chopped and floured.

Mrs. E. F. Paul.

NUT BREAD

Take $2\frac{1}{2}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup chopped nut meats, $\frac{1}{4}$ teaspoon salt, 1 cup milk. Mix these ingredients thoroughly. 1 beaten egg. Mix all together, combine mixture, turn in buttered bread pan. Place in oven at 300 degrees F., leave 45 minutes, when bread will have finished rising. Increase heat to 350 degrees F. for 15 minutes more. This will finish baking and will give the loaf a golden brown. Cut when cold.

Mrs. C. Meyer.

NUT BREAD

Three cups graham flour, 1 cup white flour, 1 cup sugar, 2 cups sour milk, 1 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon soda, 15 cents nut meats. This recipe makes two loaves. Mrs. Gustave Ulmer.

WHITE BREAD

Peel and boil until tender 2 medium sized potatoes. When done run potatoes and water in which they were boiled through sieve. Place in a bowl this potato mixture and when lukewarm add 1 cake of compressed yeast and 3 tablespoons sugar. Stir potatoes, yeast and sugar together, till yeast is thoroughly dissolved. Add enough lukewarm water to this mixture to make 1 quart, measure, $3\frac{1}{2}$ quarts of flour and place in large pan, warming flour. In the center make a nest and into this pour the liquid mixture. Mix in about $\frac{2}{3}$ of the flour, then add 3 tablespoons melted shortening and 1 tablespoon salt, then mix in the rest of the flour. (Use hard wheat flour). Take dough out on board and knead 5 minutes. Place the dough in raiser, in a warm place. When dough has risen to double bulk, press down or work it down. Allow it to rise again to triple its volume, then work it down again. May be made into bread or rolls. Put in pans, let rise to double in bulk before baking.

Mrs. E. E. Rehling.

"YEAST KRANTZ"

One cup lukewarm milk, 1 ounce compressed yeast, 1 cup butter, $\frac{1}{2}$ cup sugar, yolks of 4 eggs, 4 cups flour, grated rind of 1 lemon. Set the yeast with the lukewarm milk and stir in one cup of the flour, let stand in a warm place to rise. Cream the butter with the sugar, add the eggs one at a time and beat well; add flavoring, combine the two mixtures, add the remaining flour. Place in a well greased, round form, with the tube in center; let rise in a warm place and bake until well done and browned."

Cakes

ALMOND CAKE

Four eggs, 1 cup sugar, 1 cup pastry flour, $\frac{1}{2}$ pound shelled almonds, $\frac{1}{4}$ teaspoon salt. Beat yolks of eggs until light and lemon colored, add sugar and all except 2 tablespoons of flour sifted twice with the salt. Fold in stiffly beaten whites of eggs and last the almonds chopped but not blanched, and mixed with the remaining flour. Bake in well oiled loaf tin for about 1 hour in a moderate oven (325-350 degrees). Slice very thin for serving.

ANGEL FOOD

Five eggs, 1 large cup brown sugar, $\frac{1}{4}$ cup of flour, 1 teaspoon baking powder, 1 pound English walnuts, $\frac{1}{2}$ pound dates. Beat the yolks with the sugar; add flour and baking powder, nuts, dates and at last, the beaten whites of eggs. Bake in layers. When cold break into small pieces and serve with whipped cream.

Mrs. J. M. Landenberger.

ANGEL CAKE

Take the whites of 8 large eggs, $1\frac{1}{4}$ cups of granulated sugar, 1 cup of flour, a scant $\frac{1}{2}$ teaspoon of cream of tartar, a pinch of salt added to the eggs before whipping, and flavor to taste. Sift flour and sugar. Whip eggs to a foam, add the cream of tartar and whip until very stiff. Add the sugar and beat in, then the flavoring and beat in, then the flour and fold lightly through. Bake in moderate oven from 30 to 40 minutes. Use an ungreased pan. Invert pan while cooling.

Mrs. G. J. Dannenfelser.

CARAMEL CAKE

One cup of butter, $1\frac{1}{2}$ cups of Coffee A sugar, yolks of 4 eggs, 1 cup of milk, 3 cups of flour, 3 teaspoons baking powder. At last add beaten whites of 4 eggs. Filling: $\frac{1}{2}$ cake chocolate, 1 cup sugar, enough milk to boil.

Mrs. M. H. Hobrock.

BANANA CAKE

Three-fourths cup butter, $1\frac{1}{2}$ cups sugar (white), 3 good sized bananas (peeled and mashed), 2 eggs (beaten), $2\frac{1}{2}$ cups flour, 4 tablespoons sour milk, 1 teaspoon baking soda, 1 teaspoon vanilla. Mix butter and sugar and add the bananas, then the yolks of the eggs, then flour and milk and soda and vanilla, and lastly the whites of the eggs. Bake in form with tube in center or layers for about an hour. Moderate oven.

Mrs. Burhop.

CAKE

Take $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 6 tablespoons Baker's chocolate. Dissolve in 3 tablespoons of boiling water. Butter Frosting: 2 cups granulated sugar, $\frac{3}{4}$ cup milk, butter size of egg; 1 teaspoon vanilla. Boil 15 minutes.

Mrs. Herman M. Hahn.

CHOCOLATE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg yolk, 1 cup sour milk, 1 teaspoon soda, 1 square of bitter chocolate (melted), $1\frac{3}{4}$ cup flour (sifted), white of one egg beaten stiff, $\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ cup nut meats. Cream sugar and butter, add egg yolk, melted chocolate, sour milk with soda, flour, raisins, and nut meats and white of one egg.

Mrs. Rev. Philip Wambsganns.

CHOCOLATE FUDGE CAKE

Cream 2 cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup cocoa (Droste's), $\frac{1}{2}$ cup boiling water, cook and cool. $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, mix. 2 cups Swansdown flour sifted 4 or 5 times, 1 teaspoon baking powder, vanilla. Mix in order given. Bake 30 minutes in moderate oven.

Lucy Lauman.

CRUMB CAKE

Take $1\frac{1}{2}$ cups granulated sugar, 3 cups flour, $\frac{1}{2}$ cup butter or lard, (mixed). Mix as for pie then add $1\frac{1}{2}$ teaspoon cinnamon and a little vanilla, 2 cups sour milk, 1 cup raisins, 1 teaspoon soda dissolved in second cup milk. Bake in layers if desired.

Mrs. Charles Miller.

CRUMB CAKE

One and one-half cups sugar, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 2 eggs, little salt. Put flour, sugar, baking powder, salt, butter, in a bowl, mix as you would pie crust. Then take out $\frac{3}{4}$ cup of the crumbs, set aside, beat 2 whole eggs with $\frac{3}{4}$ cup milk. Then mix the upper ingredients with milk and eggs, put in pan, sprinkle crumbs over top and bake. Will make a good layer cake, if you leave $\frac{3}{4}$ cup crumbs to the bulk and add $1\frac{1}{4}$ cups milk in place of $\frac{3}{4}$.

CREAM CARAMEL CAKE

Cream together 1 pint brown sugar, 1 pint thick sour cream. Beat 2 eggs and add to sugar also 2 teaspoons cocoa. Dissolve 1 teaspoon soda in 5 tablespoons boiling water. Flavor with vanilla, then add $2\frac{1}{2}$ cups flour sifted with $2\frac{1}{2}$ teaspoons baking powder. Bake in layers—use any icing desired.

Miss F. G. B.

COCOA SPICE CAKE

Cream together $1\frac{1}{4}$ cups sugar and $\frac{1}{2}$ cup butter, add 1 beaten egg, 4 tablespoon cocoa, 1 teaspoon cinnamon, 1 cup buttermilk in which 2 teaspoons soda has been dissolved and 2 cups flour. Bake in moderate oven in loaf pan.

Mrs. C. G.

DATE CAKE

Seven eggs, 1 cup of granulated sugar, 1 pound of dark dates, $\frac{1}{2}$ pound of almonds, rind of lemon, grated. Beat yolks of eggs, sugar and lemon together, grind the almonds to flour without blanching them, remove the seeds from the dates and cut into small pieces. Mix with the almond flour, add to sugar, eggs and lemon. Lastly, beat whites of eggs to a froth, mix all together and bake in a moderate oven from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

Mrs. Carrie Schmidt.

DATE CAKE

One cup dates cut fine; sprinkle over them 1 level teaspoon soda and 1 cup boiling water. Let stand while preparing the rest. Cream, 1 cup sugar, 1 tablespoon butter, 1 egg, then add mixture of dates, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon vanilla and $\frac{1}{2}$ cup nut meats.

DEVIL'S FOOD CAKE

First part: 1 cup dark brown sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda sifted in flour. 2nd part: 1 cup grated chocolate, 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg. Set on stove until dissolved, but do not boil; when cool stir in with first part. Devil's Food frosting: $1\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup water, 2 tablespoons cocoa, put in with sugar, little butter, pinch of cream of tartar. Don't stir until almost done. Flavor with vanilla.

Mrs. M. Foellinger.

DEVIL'S FOOD CAKE

Two cups of brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{3}$ cake of chocolate, 1 teaspoon of soda dissolved in $\frac{1}{2}$ cup of boiling water, $\frac{1}{2}$ cup of sour milk, $2\frac{1}{2}$ cups of flour. Frosting: Two small cups brown sugar, $\frac{1}{2}$ small cup sweet milk, 2 tablespoons butter, 2 tablespoons of chocolate.

Mrs. H. Wehrenberg.

DEVIL'S FOOD CAKE

One cup of brown sugar, $\frac{1}{2}$ cup of sweet milk, 1 cup grated chocolate. Boil this together just long enough to melt chocolate, then cool. Mix 1 cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 3 eggs, then add chocolate, 2 cups of flour, $\frac{1}{2}$ teaspoon soda. Icing: 1 cup of granulated sugar, 4 tablespoons of water, whites of 2 eggs.

Mrs. W. Pape.

DEVIL'S FOOD CAKE

Two cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, vanilla, 2 teaspoons soda, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup hot water, $2\frac{1}{2}$ cups flour and 2 tablespoons cocoa. Mix brown sugar and shortening, add eggs, sour milk and soda and flour sifted with cocoa, then hot water. Add vanilla.

DEVIL'S FOOD CAKE

Two cups brown sugar, $\frac{1}{2}$ cup butter or lard, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup cocoa, 1 teaspoon soda, $2\frac{1}{2}$ cups flour.

DARK CAKE

Cream together 2 cups brown sugar, $\frac{1}{2}$ cup butter, add 2 eggs and a little salt, 2 tablespoons cocoa, and $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $2\frac{1}{2}$ cups flour, lastly add $\frac{1}{2}$ cup boiling water. Bake in layer or loaf, use icing if desired.

F. G. B.

FRUIT CAKE

Two scant teacups of butter, 3 cups of dark brown sugar, 6 eggs, whites and yolks beaten separately; 1 pound of raisins, seeded; 1 of currants and $\frac{1}{2}$ pound of citron cut in thin strips; also $\frac{1}{2}$ cup of cooking molasses, and $\frac{1}{2}$ cup of sour milk. Stir the butter and sugar to a cream, add to that a grated nutmeg, 1 teaspoon of mace, tablespoon ground cinnamon, teaspoon cloves, add the molasses and sour milk. Stir all well, then put in the beaten yolks of eggs, a wine glass of brandy, stir again thoroughly, and then add 4 cups of sifted flour, alternately, with the beaten whites of eggs. Now dissolve a level teaspoon of soda and stir it in thoroughly. Mix the fruit together, and stir into it 2 heaping tablespoons of flour; then stir it in the cake. Butter two baking tins, line them with letter paper, well buttered, and bake in a moderate oven 2 hours.

Mrs. Thomas Lau.

FARINA CAKE

Eight eggs, 1 cup Farina, $1\frac{1}{2}$ cups granulated sugar, 1 cup nuts (hickory or walnuts). Beat whites, add yolks, Farina and nuts. Bake 30 minutes. Bake in layers if desired. Use whipped cream between and on top.

Mrs. W. F. Moellering.

FIG CAKE

Cream 1 cup granulated sugar and $\frac{1}{3}$ cup butter, add 2 well beaten eggs, 1 cup water, mixing all together well. Then add 3 cups cake flour sifted with 3 teaspoons baking powder. Add vanilla, bake in layers. Filling: Chop fine 1 pound figs, add 1 cup brown sugar, $\frac{1}{2}$ cup water, small piece of butter. Boil until a thick mass, spread between the layers. Ice the top and sides with white icing.

FAIRY LOAF CAKE

Four eggs, beaten separately; $1\frac{1}{4}$ cups granulated sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 teaspoon lemon extract, sift flour once, then measure, add soda, then sift three times. Cream butter and sugar thoroughly; beat yolks and stir in, whip whites to a foam, add cream tartar and whip until very stiff. Add milk, then whites of eggs, then flour. Then flavor and stir very hard at least 15 minutes. Bake in slow oven.

F. B.

FRUIT CAKE

One-half pound butter, $\frac{1}{2}$ pound sugar (brown), $\frac{1}{2}$ pound flour, $\frac{1}{4}$ pound citron, 2 pounds raisins, $\frac{1}{2}$ pound dates, $1\frac{1}{2}$ pounds currants, $\frac{1}{2}$ pound figs, 5 eggs, 1 nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda in $\frac{1}{4}$ cup warm water, 1 tablespoon molasses, 4 tablespoons brandy or wine.

Mrs. Louise Siebold.

GERMAN CHEESE CAKE

Beat the yolks of 4 eggs with $\frac{1}{2}$ cup sugar until light, then beat in 1 pound of cottage cheese and $\frac{1}{2}$ cup flour. Add a pinch salt and grated nutmeg, and grated rind of 1 lemon, then fold in beaten egg whites and enough cream to make a soft batter. Line a spring form with plain paste or ground zwieback, spread the batter over it and sprinkle with sugar and cinnamon. Bake until firm like custard.

Dora Scheimann.

GINGER BREAD

One-half cup butter, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup granulated sugar, 1 tablespoon ginger, $\frac{1}{2}$ cup New Orleans molasses, 1 teaspoon soda in the molasses, $\frac{1}{2}$ cup cold water, 2 eggs (whole). Sauce for ginger bread: 1 pint whipping cream (beaten stiff), 3 egg yolks beaten until light, add to this 1 cup powdered sugar. 4 tablespoons brandy.

HICKORY NUT LOAF CAKE

Two cups granulated sugar, 1 cup sweet milk, $\frac{2}{3}$ cup butter, 3 cups flour, 3 eggs, 2 teaspoons baking powder, 1 cup nut kernels, chopped very fine. A little vanilla and lemon.

Mrs. Fred Landenberger.

HOLIDAY FIG CAKE

One cup butter, $\frac{1}{2}$ teaspoon ground cloves, 2 cups brown sugar, 1 teaspoon nutmeg, 4 eggs, 1 cup water, 3 cups flour, $\frac{1}{2}$ pound finely cut figs, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 2 cups chopped raisins, 1 teaspoon cinnamon. Cream the butter and add the sugar. Add well beaten eggs, and mix and sift the dry ingredients, adding alternately with the water. Add figs and raisins, dredged with a little of the flour. Bake in an oiled loaf pan in a slow oven about two hours.

JAM CAKE

Three eggs beaten separately, 1 cup light brown sugar, $\frac{3}{4}$ cup butter, 1 cup jam, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, $\frac{1}{2}$ cup sour cream, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon cinnamon. Bake in layers, put together with white icing.

Mrs. J. E. Voegtlein.

LADY BALTIMORE CAKE

Two cups sugar, 1 cup butter, 1 cup water, $2\frac{1}{4}$ cups flour, 5 eggs beaten separately, reserve two whites for icing, 2 teaspoons baking powder in flour.

Mrs. H. M. L.

MAIDETTE'S CAKE

Four eggs, well beaten; 2 cups of sugar, 1 cup of butter, 1 cup of milk, 4 cups of flour, 2 tablespoons of baking powder. Flavor with 4 drops of almond essence. Stir well. Bake in solid loaf.

Mrs. H. E. Branning.

MINNEHAHA CAKE

Mix $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, 2 heaping cups sifted flour, 2 teaspoons baking powder. For filling, take 1 cup sugar, a little water, boil together until brittle when dropped in cold water. Stir quickly into the white of 1 egg, add to this 1 cup seeded raisins chopped fine or 1 cup of chopped hickory nut meats, and place between layers and over top.

Mrs. H. F. Moellering.

NEVER FAIL WHITE CAKE

Take $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup butter. Cream together, add beaten yolks of 3 eggs. $\frac{3}{4}$ cup sweet milk, $2\frac{1}{3}$ cups Swansdown flour with 3 level teaspoons Royal baking powder. Last add whites of eggs beaten stiff and flavoring. Orange frosting: Grate rind and use juice of 1 orange, add good sized lump of butter and powdered sugar until of the right consistency to spread.

Mrs. August Freese, Sr.

ORANGE LAYER CAKE

Whites of 6 eggs, $\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, 3 teaspoons baking powder, juice of 1 orange and a little of the grated rind. Put part of the grated rind in icing. Very good.

Mrs. Herbert Schmoë.

PINEAPPLE PANCAKE

Put a lump of butter the size of a walnut in a skillet with one cup of brown sugar. Put in drained fruit (one can of crushed pineapple) and let simmer. To $\frac{1}{4}$ cup melted butter add 2 eggs and fill up with milk, 1 cup flour, 1 heaping teaspoon baking powder, 1 cup sugar and beat light. Pour mixture over fruit and bake in a medium hot oven.

Mrs. Baade.

PINEAPPLE CAKE

Four whole eggs beaten enough to hold sugar, 2 cups granulated sugar beaten together for ten minutes. To this add 1 cup boiling water, 2 cups Swansdown cake flour, sifted four times, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon cream of tartar, vanilla to flavor. Cover bottom of large skillet with 4 tablespoons butter, 2 cups brown sugar and 1 can crushed pineapple. Pour over the cake batter and bake $\frac{3}{4}$ hour. Serve with whipped cream.

Mrs. Martin Luecke.

QUICK CAKE

One-half cup soft fat, $1\frac{1}{2}$ cups brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup dates or raisins, $1\frac{2}{3}$ cups bread flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ nutmeg, mix and sift. Put ingredients in bowl in order given. Do not stir until all have been added. Beat 3 minutes. Bake in greased pan for 35 or 40 minutes. May be baked in muffin tins. $\frac{1}{4}$ cup cocoa may be added.

Mrs. Christ Meyer.

RIBBON FIG CAKE

One cup of butter, 2 cups of sugar, 1 cup of milk, 3 cups of flour, 4 eggs, whites and yolks beaten separately, 1 teaspoon vanilla. Take $\frac{1}{2}$ the batter, pour in jelly tins, on each put a layer of split figs, seeds up. To the rest add: 2 tablespoons of molasses, $\frac{1}{2}$ teaspoon cloves, 1 cup of seedless raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ cup of currants and a little more flour.

Mrs. D. Tagtmeyer.

SOUR CREAM CAKE

Two cups sugar, 2 cups flour, 1 teaspoon baking powder, 12 eggs beaten separately. Beat whites to stiff froth, add sugar, beat until light, add yolks, beat again. Then fold in flour and baking powder. Dressing: 1 pint of sour cream whipped, pulverized sugar enough to sweeten, 1 pound of chopped almonds, 10c worth of citron.

Mrs. J. F. W. Meyer.

SPONGE CAKE

One and one-half cups sugar, 3 eggs, 3 cups flour, $\frac{3}{4}$ cup water, 2 teaspoons baking powder, 1 teaspoon lemon essence. Mrs. Katie Tielker.

SPICE CAKE

Cream $1\frac{1}{2}$ cups granulated sugar with $\frac{3}{4}$ cup butter, 4 eggs beaten separately, $2\frac{1}{2}$ cups cake flour sifted 4 times, $\frac{3}{4}$ cup sour cream, 1 level teaspoon baking powder, 1 teaspoon cinnamon and $1\frac{1}{2}$ teaspoon cloves. 1 cup chopped nuts, $\frac{1}{2}$ teaspoon vanilla, lastly fold in whites of eggs. Bake 50 minutes in medium oven.

Mrs. H. P. Scherer.

SUNSHINE CAKE

Ingredients: Yolks of 5 eggs, whites of 7; 1 cup granulated sugar, 1 cup flour, $\frac{1}{3}$ teaspoon cream of tartar (a teaspoon of baking powder may be used instead of tartar), a pinch of salt, a little vanilla. Directions for making cake: Sift flour and sugar separately and set aside. Beat yolks of eggs thoroughly, these also set aside. Take large mixing dish and beat whites of eggs very stiff. Add tartar, stir in sugar lightly, the pinch of salt, vanilla, then the beaten egg yolks. Add flour lightly. (If baking powder is used instead of tartar sift it with the flour). Put in square pan, and bake in moderate oven immediately from 35 to 40 minutes. Refrain from opening oven door for about 15 minutes. Icing: Whipped cream and confectioners' sugar, walnuts. Mrs. Emil Weihe.

SOUR MILK CAKE

One cup sugar, 1 egg, 1 cup sour milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, pinch of salt. Add spices if you wish or $\frac{1}{4}$ cup cocoa makes a very delicious cake.

Mrs. Valentine Goeglein.

SOUR CREAM CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour cream or milk, 2 eggs, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{2}{3}$ cup raisins (dredged), 2 cups flour. Cream sugar and butter; add well beaten eggs. Mix and sift dry ingredients and add alternately with sour cream or milk. Bake in layers in a moderate oven, (375 degrees) for 25 minutes.

SPICE CAKE

One cup brown sugar, $\frac{1}{2}$ cup strong coffee, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, 2 eggs, well beaten, 1 teaspoon all kinds spices, 2 teaspoons baking powder, bake slow.

Mrs. H. M. L.

SPONGE CAKE

Two eggs beaten together in a bowl, add 1 cup sugar, sift 1 cup flour and 1 teaspoon baking powder, combine mixture, then add $\frac{1}{2}$ cup boiling water. 1 teaspoon vanilla.

Mrs. August Becker.

SUNSHINE CAKE

Whites of 7 eggs, yolks of 5, $1\frac{1}{4}$ cups of granulated sugar, 1 cup of Swansdown cake flour, $\frac{1}{2}$ teaspoon cream of tartar. A pinch salt added to whites of eggs before whipping. Flavor to taste. Sift, measure, and set aside the flour and sugar. Separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl; beat the yolks to a stiff froth, whip whites to foam; add cream of tartar and whip until very stiff. Add sugar to the whites and fold in; then yolks and fold in; flavor and fold in; then Swansdown cake flour and fold in lightly. Put in moderate oven at once, will bake in about 35 minutes. After taking it out of oven invert immediately, let hang in pan until cold.

Mrs. Emily Diederich.

SUNSHINE CAKE

Eight eggs, beat whites and yolks separately, $1\frac{1}{2}$ cups granulated sugar sifted twice, 1 teaspoon vanilla, pinch of salt, even teaspoon cream of tartar, cup Swansdown flour. Bake 45 minutes.

Mrs. H. M. Lange.

SUNSHINE CAKE

Six eggs, 1 cup Swansdown flour, $1\frac{1}{4}$ cups granulated sugar, 5 tablespoons water, $\frac{1}{2}$ teaspoon cream of tartar, pinch salt. Beat egg whites. Boil sugar and water with $\frac{1}{4}$ teaspoon cream of tartar till it threads. Add syrup to egg whites. Beat egg yolks well. Add these. Add flour and flavor. Bake same as Angel Food cake for 1 hour in slow oven. Add salt and $\frac{1}{4}$ teaspoon cream of tartar to egg whites. Mrs. Otto Peters.

WHITE CAKE

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 3 eggs, whites well beaten, 2 teaspoons baking powder, vanilla. Mrs. August Becker.

WHITE LAYER CAKE

One and one-half cups sugar, $\frac{2}{3}$ cup butter, $2\frac{1}{2}$ cups flour, 4 teaspoons baking powder, 1 cup cold water, 2 teaspoons vanilla or 1 teaspoon of almond flavoring, 3 large egg whites or 4 small egg whites. Cream butter and sugar together until mixture is light and creamy. Sift flour and baking powder together three times. Before adding any liquid to the creamed mixture place four or five tablespoons of the flour and baking powder over the butter and sugar mixture and cream, then add the water and remaining dry ingredients alternately to mixture. Add extract and beat all together three minutes. Last fold in the stiffly beaten egg whites. Bake in layers and use any desired icing.

Icings

ANGEL FOOD CAKE ICING

Add $\frac{1}{2}$ teaspoonful butter to 2 tablespoons hot milk and gradually add $1\frac{1}{2}$ cups powdered sugar. Add $\frac{1}{2}$ teaspoon flavoring, beat until light and spread on cold cake. Mrs. C. M.

BROWN SUGAR ICING

One cup granulated sugar, $\frac{1}{2}$ cup brown sugar, 4 tablespoons water, 3 tablespoons sweet cream. Boil sugar and water together until it threads when dropped from spoon, take from fire, add cream and beat until thick enough to spread. C. E. H.

CHOCOLATE FROSTING

One cup powdered sugar, 1 rounded tablespoon of butter, 3 tablespoons cocoa, coffee. Stir cocoa and sugar together, add melted butter. Then add enough coffee to make right consistency. Beat hard and spread on cake.

Mrs. H. Tresselt.

CARAMEL ICING

Two cups brown sugar, 1 cup milk, cook until it makes a soft ball in water, add 1 tablespoon butter. Take off fire and add vanilla and stir until it hardens.

FRUIT FILLING FOR LAYER CAKE

Four tablespoons of very fine chopped citron, 4 tablespoons of finely chopped raisins, half a cup of blanched almonds chopped fine, also a quarter of a pound of finely chopped figs. Make a boiled frosting and mix with the above ingredients while still hot.

Mrs. E. Diederich.

ICING

Two cups sugar, $\frac{1}{2}$ teaspoon cream of tartar, $\frac{1}{2}$ cup water, 1 cup figs, $\frac{1}{2}$ cup raisins, boil. Nuts, whites of 2 eggs.

Mrs. H. M. L.

BUTTER ICING

One-eighth pound butter or $\frac{1}{4}$ cup, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup boiling water, cook and cool. Add butter and XXXX sugar and mix very thoroughly.

Lucy Lauman.

Cookies and Tortes

ANIMAL COOKIES

One pound sugar, 1 pound butter, 4 eggs, 1 pound flour, 2 teaspoons baking powder.

Mrs. Louis Schmoë.

AUNT ELIZA'S COOKIES

One egg well beaten, $1\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup lard and butter mixed or all butter, $\frac{2}{3}$ cup sour milk, $1\frac{1}{2}$ teaspoons vanilla, 1 cup chopped raisins, flour to make stiff enough to roll, 1 teaspoon soda added to the sour milk or sifted with the flour. Roll to $\frac{1}{4}$ inch thick, cut and bake 10 minutes. These cookies are better if allowed to stand two or three days in a stone jar before using as they are not crisp, but soft and quite thick. Also all cookie dough is more easily handled if allowed to stand in a cold place for several hours after mixing.

Mrs. H. H. Hartwig.

BROWN SUGAR COOKIES

Two cups brown sugar, 1 cup butter and lard, 3 eggs, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon vanilla, flour to stiffen.

Mrs. August Schoenherr.

BLITZ-KUCHEN

One-fourth pound butter, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ pound flour, 4 eggs. Cream butter and sugar and add eggs and flour. Spread dough thinly in pan, sprinkle with chopped almonds, sugar and cinnamon. Bake. After removing the cake from oven cut in strips to any length desired while it is still in the pan.

Mrs. G. Kampe.

BUTTER COOKIES

One cup of butter, 2 cups powdered sugar, 2 eggs, the rind of 1 lemon, 1 pound of flour, pinch of soda, 1 cup chopped almonds.

C. E. R.

BUSTER BROWNS

One and one-half cups brown sugar, 1 cup butter, $3\frac{1}{2}$ cups flour, 2 eggs, $\frac{3}{4}$ cup seedless raisins, 1 cup nuts, 1 teaspoon soda in 3 tablespoons of hot water, $\frac{1}{2}$ teaspoon each of cinnamon and cloves, dip spoon in hot water and drop in greased pans.

Minnie Hitzeman.

CHOCOLATE KISSES

Two cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup chocolate, 3 teaspoons vanilla, 3 cups flour, 3 teaspoons baking powder.

Mrs. L. Schmoe.

CHOCOLATE COOKIES

Mix $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup chopped walnuts or pecan meats, $\frac{1}{2}$ cup citron and $\frac{1}{2}$ cup raisins chopped, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, 1 cup sifted flour, $1\frac{1}{2}$ teaspoons baking powder. Drop with teaspoon on buttered tin, spread slightly. Place a half walnut or pecan on top of each and bake in a moderate oven. This recipe will make from twenty-four to thirty small cakes.

Dora Scheimann.

CINNAMON STICKS

Eight eggs, 4 cups sugar, 2 teaspoons cinnamon, 3 teaspoons baking powder, $\frac{1}{2}$ pound nuts, $\frac{1}{2}$ pound citron, flour to handle.

Mrs. Louis Schmoe.

CHRISTMAS COOKIES

Sand Tarts.

One-half pound sugar, $\frac{1}{2}$ pound butter, 2 eggs, $\frac{1}{2}$ pound flour, 1 teaspoon baking powder. Place 1 blanched almond on each cookie.

Mrs. Louis Schmoe.

CINNAMON STICKS

Eight eggs, 2 pounds brown sugar, 1 pint ground walnuts and hickory nuts, $\frac{1}{2}$ pound citron, 2 teaspoons of cinnamon, 3 teaspoons of baking powder. Enough flour to stiffen, (about 2 pounds). Roll $\frac{3}{4}$ inch thick and cut about three inches long.

Mrs. F. J. Rump.

CHOCOLATE MACAROON

Six eggs well beaten, 3 cups of coffee sugar, $\frac{1}{2}$ cake of sweet chocolate, $\frac{1}{2}$ pound of prepared cocoanut, 2 heaping teaspoons of baking powder. Flour enough to stir stiff with a spoon, drop in pan and bake.

Miss Louise Meyer.

CHOCOLATE CHIPS

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup flour, $\frac{1}{4}$ teaspoon salt, 4 tablespoons melted chocolate, 1 teaspoon vanilla. Mix as for cake. Spread batter in thin layers on buttered pans. When slightly brown cut in strips $1\frac{1}{2}$ x 4 inches wide.

Mrs. W. R. Klaehn.

COOKIES

One cup butter, 2 cups sugar, 6 eggs, 2 teaspoons of baking powder and enough flour to roll out. Flavor with orange juice. Old fashioned but good.

Mrs. Emily Diederich.

COOKIES

Two cups sugar, 1 cup sweet milk, 1 cup lard, 2 eggs, 1 teaspoon soda, 2 teaspoons baking powder.

Mrs. August Becker.

CUP CAKES

Three-fourths cup sugar, 2 tablespoons butter, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{2}$ box cocoa-nut.

Mrs. Otto Peters.

DATE BARS

One cup light brown sugar, 1 cup nut meats, 1 cup dates (1 pkg), $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup pastry flour, 3 eggs. Mix egg yolks, sugar, salt, add the chopped nut meats and dates rolled in flour. Add egg whites stiffly beaten. Bake in sheet and cut in bars. Roll in powdered sugar.

DATE COOKIES

One cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup wine, 3 eggs, 1 pound nut meats, 1 pound dates cut fine, 1 teaspoon soda, a little salt. Drop with a spoon.

Mrs. H. F. Moellering.

DATE STICKS

One cup granulated sugar, 3 eggs, pinch of salt, 1 cup flour (sifted 3 times) 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon vanilla, 1 cup chopped dates, 1 cup pecans. Beat eggs, add sugar and beat until light and foamy, then add other ingredients and mix well. Pour mixture in two square pans and bake in moderate oven. When done, let cool, cut into sticks and sprinkle with powdered sugar.

Mrs. Charles E. Rippe.

DOUGHNUTS

Mix 1 egg, 1 cup sweet milk, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, 4 small tablespoons lard or butter, 3 teaspoons baking powder, flour to stiffen and roll well.

Mrs. M. C. Gross.

DOUGHNUTS

Cream $\frac{1}{4}$ pound butter, add 2 yolks or 1 whole egg, $\frac{1}{2}$ cup powdered sugar, 1 large tablespoon brandy, add enough flour so it can be rolled out thin. Cut in strips and let stand $\frac{1}{2}$ hour. Fry in hot lard.

Mrs. L. F. Reinkensmeirr.

DOUGHNUTS

Cream 1 cup granulated sugar, 4 scant tablespoons melted butter, 2 eggs well beaten, 1 cup sweet milk, $3\frac{1}{2}$ cups flour, 3 teaspoons baking powder, flavor with nutmeg.

DROPPED DOUGHNUTS

One cup sugar, 3 cups flour, 1 egg, 1 cup milk, grated rind 1 lemon, 1 heaping teaspoon baking powder, $\frac{1}{8}$ teaspoon grated nutmeg, $\frac{1}{2}$ teaspoon salt. Sift together flour, salt, nutmeg, lemon and baking powder, then add the sugar and mix to a stiff batter with egg and milk. Drop from teaspoon into hot fat and cook about 4 minutes.

Mrs. C. Liedolf.

FRUIT COOKIES

One teaspoon salt, 2 cups brown sugar, 1 cup butter (or lard), 1 cup chopped raisins, 1 cup chopped nuts, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon ginger, $1\frac{1}{2}$ teaspoon soda, 2 tablespoons sour milk, 3 eggs, flour. Cream butter and sugar together, add salt, eggs well beaten, soda mixed with milk, spices, raisins, nuts and enough flour to make stiff dough. About 5 cups flour will be sufficient. Roll out, cut with cookie cutter, lay on greased tins and bake in moderate oven 10 to 12 minutes.

Lucy Lauman.

FRUIT DROPS

Two cups sugar, 1 cup lard and butter together, 1 cup sour milk, 1 cup chopped nuts, 1 cup chopped dates or raisins, 4 cups flour, 3 eggs, 1 teaspoon soda, 1 tablespoon cinnamon, 1 teaspoon cloves. Drop with spoon on buttered tins and bake.

Lucy Lauman.

FRUIT STICKS

One cup butter, 2 cups brown sugar, 1 cup syrup, 2 eggs, 1 cup raisins, 1 cup currants, 1 teaspoon soda, 1 teaspoon each of cinnamon, cloves, nutmeg and ginger, flour enough to handle easily. Mrs. Louis Schmoe.

FUDGE SQUARES

One-fourth cup butter, 1 cup sugar, 2 eggs beaten, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup pastry flour, 1 teaspoon vanilla, 2 oz. bitter chocolate, $\frac{1}{2}$ cup chopped nuts. Cream, butter and sugar, add chocolate which has been melted over hot water. Then add other ingredients. Mix well, then spread mixture thinly in bottom of a well greased pan, sprinkle with the nuts. Bake in a slow oven and cut in squares before removing from pan.

Mrs. Louis Seabold.

FRUIT STICKS

Two cups brown sugar, 1 cup shortening, 3 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 cup raisins, 1 cup currants, $\frac{1}{4}$ cup citron, 1 cup nuts, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, nutmeg.

Mrs. M. Muhlenbruch.

FIVE O'CLOCK TEAS

Take 2 cups of light brown sugar, 4 eggs (beat together with sugar), 2 cups almonds or peanuts, $2\frac{1}{2}$ cups flour, 2 level teaspoons baking powder, 4 bars bitter chocolate, grated rind of 1 lemon, 1 teaspoon cinnamon, pinch of salt, (drop in pan).

Mrs. Otto Allrecht.

FRIED CAKES

One cup sugar, $\frac{1}{2}$ cup shortening, 1 teaspoon soda, 1 cup sour milk, 2 eggs (fry in deep fat.)

Mrs. August Becker.

HAMLETS

Mix $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, 2 tablespoons hot water with 1 teaspoon soda, 2 eggs, 1 cup raisins, 1 teaspoon each cloves, cinnamon and allspice, flour enough to handle easily.

Mrs. Louis Schmoe.

HERMIT COOKIES

Two eggs, $1\frac{1}{2}$ cups of brown sugar, $1\frac{1}{2}$ cups of butter or lard, $1\frac{1}{2}$ cups of sour milk, 1 cup of raisins, 1 cup of nut meats cinnamon, nutmeg, 1 teaspoon soda, 1 teaspoon of baking powder, 4 cups of flour, 1 teaspoon of salt.

Mrs. Otto Hoetzer.

HONEY DROP COOKIES

One-half cup butter, $\frac{1}{2}$ cup sugar, 1 cup honey, 2 egg yolks beaten, grated rind of 1 lemon, 1 cup chopped nuts, 3 tablespoons lemon juice, 2 egg whites, beaten, $3\frac{1}{4}$ cups pastry flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda. Cream the butter, beat in the sugar, and add the egg yolks and lemon. Stir in 3 cups of the flour and soda sifted together, alternately with the honey. Fold in beaten whites of eggs, and stir in nuts floured with remaining flour. Drop from teaspoon onto a buttered baking sheet two inches apart, and bake in a moderate oven.

ICEBERG COOKIES

One cup butter, 1 cup lard, 1 cup white sugar, 1 cup brown sugar, 3 eggs, 1 teaspoon salt, 2 teaspoons cinnamon, 1 teaspoon baking powder, 1 teaspoon soda, 1 cup almond nut meats, 6 cups flour. Mix shortening and add sugar. Add eggs, stir well, sift, salt, spices, B. P. and soda with flour. Roll in round strips, cool and cut in $\frac{1}{2}$ inch slices and bake.

Mrs. Paul F. Bente.

ICE BOX COOKIES

One cup granulated sugar, 1 cup brown sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, 3 eggs (well beaten), 1 cup nuts (ground or chopped), 5 cups sifted flour, 1 teaspoon each: Salt, allspice or mixed spices, cinnamon, nutmeg, 1 teaspoon soda in 2 tablespoons hot water. Form loaf or long roll and let stand in ice box over night. This makes seven dozen cookies.

Mrs. M. A. Koldewey.

LEBKUCHEN

Two pound brown sugar, 8 eggs, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound almonds, ground, 1 teaspoon allspice, 1 teaspoon cinnamon, 2 tablespoons water, 2 teaspoons soda, 1 nutmeg. Flour enough to roll out. Cut with small cookie cutter and bake.

Mrs. August Freese, Sr.

LEBKUCHEN

Two pounds brown sugar, 8 eggs, $\frac{1}{2}$ pound almonds, $\frac{1}{2}$ pound citron, 1 teaspoon soda dissolved in 2 tablespoons of hot water, 1 teaspoon cinnamon, 1 teaspoon allspice, flour enough to roll. Stir sugar and eggs well.

Mrs. P. H. Wambsganss.

MACAROONS

Whites of 2 eggs, 1 cup sugar, 2 cups cocoanut. Flavor to taste. Beat whites of eggs very stiff, add sugar, keep on beating for about 15 minutes then flavor. Add the cocoanut. Put in buttered pans with a teaspoon, leaving enough pan to spread. Bake in slow oven. Very good.

Mrs. E. Diederich.

MACARONI COOKIES

One and one-half cups granulated sugar, 3 eggs, $\frac{1}{4}$ pound cocoanut, $\frac{1}{4}$ cup sweet chocolate, $1\frac{1}{2}$ to 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Drop on greased pan and bake in moderate oven.

Carrie Krimmel.

MANDELSCHNITCHEN

Cream $\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound sugar, granulated; $\frac{1}{2}$ pound flour, $\frac{1}{2}$ pound almonds, cut fine; 2 eggs. Bake in medium oven.

Mrs. C. G. Strieder.

OATMEAL DROPS

One cup shortening, butter and lard, 1 cup granulated sugar, 8 tablespoons milk, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, 2 cups flour, 2 cups dry rolled oats, 1 cup chopped raisins, $\frac{1}{2}$ cup chopped nuts. Cream, lard with sugar, then add beaten eggs. Sift salt, soda and spice with flour and mix with other ingredients in order given. Drop by small spoonsful on well greased tins.

Mrs. F. Korte.

POTATO DOUGHNUTS

One cup of mashed potatoes, 2 cups of sugar, 3 eggs, $\frac{1}{2}$ cup of cream, 2 teaspoons of baking powder, $1\frac{1}{2}$ teaspoons of grated nutmeg, enough flour to make a soft dough. Fry in hot grease.

Mrs. Wm. Seidel.

RAISIN COOKIES

One cup butter, 2 cups sugar, 2 cups raisins, 1 cup nut meats, 2 eggs, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon soda in $\frac{1}{2}$ cup sour milk. Flour enough to roll. Bake in moderate oven.

Mrs. H. Gerberding.

ROCKS

One and one-half cups brown sugar, 1 cup butter, 3 eggs well beaten, 1 teaspoon soda in 1 tablespoon hot water, 1 teaspoon each of cinnamon, allspice, and vanilla, pinch of salt, 2 cups flour, 1 pound dates and 1 cup English walnuts. Chop and mix with $\frac{1}{2}$ cup flour. Drop on buttered tin and bake as cookies.

Mrs. Louis Schmoee.

SAND TARTS

Ingredients: 2 cups of sugar, 1 cup of butter, 3 cups of flour, 2 eggs, leaving out the white of 1. Method: Roll the dough out very thin and cut in square cakes with a knife, beat the white of the egg until very stiff and spread on the tops, sprinkle with cinnamon and sugar and press a blanched almond in the center.

Mrs. Ed. F. Scheumann.

SCOTCH COOKIES

One cup shortening, 2 cups of brown sugar, 2 eggs, 4 cups of flour, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon of cream of tartar, 1 teaspoon of vanilla, 1 cup of nut meats. Cream shortening and add 1 cup of sugar. Mix well. Add well-beaten eggs and remaining sugar. Sift flour and add a cup at a time, mixing well. With the last cup of flour sift the soda and cream of tartar. Add vanilla and nutmeats, cut fine. This mixture will be very hard to mix, but it must be kneaded into two loaves about ten inches long and one and one-fourth inches thick. Place loaves in a cold place and let stand overnight. Slice down very thin. The secret of success with this recipe is in slicing the cookies very thin. They should bake fast in a medium oven (375) degrees. This recipe makes from 150 to 175 cookies.

Mrs. J. D. L., California.

SUGAR COOKIES

Two heaping cups sugar, 1 heaping cup lard and butter, mix together well, add 2 beaten eggs, $\frac{3}{4}$ cup sour milk, 1 teaspoon vanilla, 1 teaspoon soda even full and about $\frac{1}{2}$ nutmeg; 1 teaspoon salt and 1 teaspoon baking powder. Stir in enough flour with a spoon to make stiff, but do not mix with hands.

Mrs. Otto Scheumann.

SUGAR COOKIES

One cup melted butter, 2 cups sugar, 1 cup sour cream, 2 eggs, 1 teaspoon soda, $1\frac{1}{2}$ teaspoons salt, $4\frac{1}{2}$ cups pastry flour, 1 teaspoon vanilla. Mix liquids and add sifted flour, salt, soda and sugar. (Raisins and nuts may be added if desired.) Chill and roll out to desired thinness on lightly floured board. Cut into shapes and bake in hot oven for 20 minutes.

SPRINGLE

One pound pulverized sugar, 4 eggs, $\frac{1}{8}$ teaspoon hartshorn, beat sugar and eggs 30 minutes. Add flavor.

ALMOND TORTE

Six eggs, $\frac{1}{2}$ pound powdered sugar, $\frac{1}{2}$ pound ground almonds, $\frac{1}{2}$ teaspoon baking powder, juice of $\frac{1}{2}$ lemon and rind. Stir the yolks of eggs and sugar well ($\frac{1}{4}$ hour), add ground almonds, lemon juice and rind and lastly the beaten whites of the eggs. Use spring form and bake in slow oven 40 minutes. Serve with whipping cream.

W. B.

BLITZ TORTE

One-half cup butter, $\frac{1}{2}$ cup of granulated sugar, 1 cup flour, 4 egg yolks, 5 tablespoons milk, 1 rounding teaspoon baking powder. Spread in 2 layer tins. Beat whites of 4 eggs, add 1 cup powdered sugar and $\frac{1}{4}$ teaspoon baking powder. Spread over dough, sprinkle with chopped nuts. Filling: 2 eggs, 2 cups milk, 2 tablespoons sugar, and corn starch to thicken. Flavor with vanilla.

Dora Scheimann.

GRAHAM CRACKER TORTE

One-half cup of butter, 1 cup of sugar, $\frac{3}{4}$ cup of milk, 3 eggs well beaten, $1\frac{1}{2}$ teaspoons of baking powder, 25 graham crackers rolled fine, $\frac{1}{2}$ cup of chopped nuts, $\frac{1}{2}$ rind of lemon grated. Mix sugar and butter to a cream, add beaten eggs. Mix baking powder with cracker crumbs. Add to sugar butter and eggs. Then add chopped nuts and flavoring. Bake in two layers. Between layers put a boiled custard, flavored with orange juice and rind. When serving put whipped cream on top.

SCHAUM TORTE

Six eggs, 2 cups granulated sugar, 1 teaspoon vinegar, 1 teaspoon vanilla. Beat the whites of 6 fresh eggs to a stiff dry froth. Add the sugar a little at a time and beat. Add the vanilla and vinegar. Grease a spring form and pour in the mixture. Bake 60 minutes in a very slow oven. Fill with berries and whipped cream on top. Mrs. H. A. Duemling.

SCHAUM TORTE

Whites of 6 eggs, $1\frac{1}{2}$ cups of granulated sugar, $\frac{1}{2}$ teaspoon cream of tartar, a pinch of salt and flavor with vanilla. Beat whites of eggs five minutes, then add cream of tartar, beat until fairly stiff, then gradually add the sugar, beat for 20 minutes until very dry. Bake 2 hours in a slow oven in a greased pan. Serve with strawberries or peaches and whipped cream. Anna M. Holtman.

Cheese and Vegetable Dishes

BAKED CORN AND TOMATOES

Two cups cooked fresh corn, 2 cups fresh tomatoes, 1 teaspoon salt, pepper, 1 teaspoon sugar, 1 cup fresh bread crumbs, 2 tablespoon butter. Mix seasonings with the corn and tomatoes, pour all into a buttered baking dish, spread with the crumbs and dot with butter. Bake in a moderate oven for $\frac{1}{2}$ hour.

BAKED TOMATOES

Six medium sized tomatoes, cracker crumbs, salt and pepper, onion juice, butter. Wipe and remove thin slice from stem end of tomatoes. Take out seeds and pulp, and drain off most of the liquid. Add equal quantity of cracker crumbs, season with salt and pepper, and few drops onion juice. Refill tomatoes with the mixture, place in buttered pan, sprinkle with buttered crumbs, and bake 20 minutes in hot oven.

CREAMED SPINACH

Two pounds spinach, 1 tablespoon butter, salt and pepper, 2 table-spoons cream, 2 hard boiled egg yolks. Cook spinach as for boiled spinach, drain well, and chop fine. Return to fire, add butter, salt and pepper, stir until butter is melted, add cream and finely chopped egg yolks, mix well and serve.

BAKED RICE WITH CHEESE

One cup rice, 1 cup water, 2 cups milk, 3 tablespoons butter, $\frac{1}{2}$ cup grated cheese, 1 teaspoon salt, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{4}$ teaspoon mustard. Pepper to taste. Boil the rice in water, add milk, cook till tender. Remove from fire, add cheese and seasonings. Place in casserole, sprinkle with cheese and fine bread crumbs. Bake in oven $\frac{1}{2}$ hour or till brown.

Mrs. Paul F. Bente.

CREAMED CORN AU GRATIN

Make a sauce of 2 tablespoons each of butter and flour, $\frac{1}{4}$ teaspoon each, of salt and black pepper, or a slice of green or red pepper, chopped fine and $\frac{3}{4}$ cup of milk; when boiling add $1\frac{1}{2}$ cups of corn pulp, stir and cook until again boiling throughout. Turn into a shallow baking dish suitable for the table, well buttered, and spread over the top $\frac{1}{8}$ cup of fine cracker crumbs, mix with 2 or 3 tablespoons of melted butter.

Mrs. J. C. Peters.

BAKED CABBAGE—RUSSIAN STYLE

To make this dish which is always a great favorite with men, you will require a pound and a half of fresh sausage meat, 1 quart of water, 1 large onion, 1 tablespoon butter, 1 medium sized head of cabbage, $\frac{1}{2}$ pound crackers rolled, 1 nutmeg grated and salt and pepper. Boil the sausage in the water for 15 minutes, then set aside to cool. Boil the cabbage in another kettle for the same length of time in water to cover. Drain, chop and add to the sausage and water. Fry the chopped onion in the butter and add together with the seasoning and crackers. Mix well, put into a buttered baking dish, cover and bake $1\frac{1}{2}$ hours. W. O. G.

CANNED CORN

Fifteen pints of fresh corn cut off cob, 2 pints of sugar, 1 pint salt. Put in kettle with plenty of water to cover. Let boil 20 minutes. Put in jars and seal tightly.

G. F. D.

CHEESE PUFFS

Cut rounds of white bread slightly toasted, 1 cup American cream cheese, $\frac{1}{2}$ teaspoon baking powder, 3 egg whites. Put the cheese through a ricer or grater. Beat the egg whites until firm, adding the baking powder at last. Fold in the cheese and place on toasted rounds of bread. Place under a slow fire 5 or 6 minutes until egg whites are firm and cheese melted. Too high a heat will cause puffs to fall.

Mrs. A. W. Schwier.

CHEESE PATTIES

One pound of American cream cheese, salt and paprika, 3 eggs, 2 tablespoons cream. Grate the cheese, add the beaten yolks of the eggs and thoroughly blend. Season with salt and paprika. Fold in the beaten egg whites and fill into tins lined with rich pastry. Bake a delicate brown. Serve with a vegetable salad.

Caroline M. Walda.

CHEESE BALLS

Mix together 3 cups grated cheese, 2 tablespoons flour, $\frac{3}{4}$ teaspoon salt, a little pepper, add 4 egg whites beaten stiff, form into balls, roll in cracker crumbs and fry in deep fat.

CHEESE STRAWS

Mix 1 cup flour, 2 tablespoons butter, 2 ounces grated cheese, a pinch of chili pepper, a pinch of salt, yolk of 1 egg. Roll thin, cut in long narrow strips and bake in a quick oven. Nice to serve with salad.

CHEESE SOUFFLE

Mix thoroughly 3 tablespoons flour with 3 of butter. Add to 1 cup hot milk, season with salt and pepper, add 1 cup grated cheese. When cheese is melted add 3 beaten egg yolks, fold in 3 beaten egg whites, turn into a buttered baking dish set in a pan of cold water. Bake in a moderate oven until light brown.

CHICKEN SOUFFLE

One teaspoon butter, 1 tablespoon soft bread crumbs, 1 teaspoon flour, $\frac{1}{4}$ cup cold finely chopped white meat of chicken, $\frac{1}{8}$ teaspoon salt, $\frac{1}{4}$ cup milk, 1 egg white stiffly beaten. Melt the butter, add flour, and pour the milk on gradually, stirring constantly. Add the crumbs, salt, and cook 1 minute. Remove from fire and add the chopped chicken, and cut and fold in the white of egg. Turn into buttered tin mould, set in pan of hot water, cover with buttered paper and bake in moderate oven until firm. Remove and serve with white sauce.

CHEESE CROQUETTES

Three tablespoons butter, 3 tablespoons flour, $\frac{3}{8}$ cup milk, 2 egg yolks, 1 cup fresh mild cheese, cut in cubes, $\frac{1}{2}$ cup grated cheese, paprika, salt, egg and crumbs. Make a thick white sauce with the butter, flour and milk. Add yolks of eggs. Into this sauce stir the grated cheese, and when melted add the cheese cubes. Season with paprika and salt. Pour into a well oiled shallow pan to cool. When firm, cut shape desired, dip in fine crumbs, and fry in deep fat. Drain on brown paper and serve very hot.

CORN FRITTERS

One egg, beat well, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ tablespoon sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon baking powder, fresh corn. Cut off just the top kernels, then scrape the cobs. Drop in hot frying half butter.

Mrs. H. M. Lange.

DEVILED CORN

One onion, 1 green mango, 3 tablespoons water, large tablespoon butter, simmer for 10 minutes. Add 1 cup milk, 1 tablespoon flour, salt, pepper, mustard, add to onion, etc. 1 can of corn, beat 1 egg (mix all). Buttered toasted bread crumbs, add some to mixture, others put on top. Bake 20 to 25 minutes.

Mrs. E. J. Scheuneman.

ESCALLOPED CORN WITH CHEESE

One can corn, $\frac{1}{2}$ cup milk, 4 crackers broken to fine bits, salt, pepper, and dash of cayenne pepper to taste, 3 tablespoons finely cut cream cheese. Mix ingredients, place in buttered casserole, dot with butter, and broken cheese bits, and fine bread crumbs. Bake in a moderate oven.

Mrs. Paul F. Bente.

MACARONI AND CHEESE

Put into a chafing dish two tablespoons butter; when melted, add 2 tablespoons flour. Pour on gradually 1 cup thin cream or milk; when thickened add $\frac{1}{2}$ can tomato soup and 1 cup macaroni which has been cooked in salted water; then add $\frac{1}{2}$ pound cheese, grated or thinly sliced and 2 eggs slightly beaten. Season with salt and a little cayenne pepper and mustard. This was tested, is sufficient for a party of 6 and is delicious.

Mrs. S. Ulmer.

MACARONI AND CHEESE

One-fourth pound macaroni, broken in pieces and cooked in salt water for 20 minutes, and then drain and put in a baking dish with 1 layer of macaroni, 1 layer of cheese and 1 of cracker crumbs. Pepper and salt to taste. Put small pieces of butter on top and pour 1 cup of milk over the entire contents. Bake in hot oven 20 or 30 minutes and serve hot.

Mrs. Wm. Blase.

SCALLOPED CAULIFLOWER WITH EGG

One medium cauliflower, 2 boiled eggs, salt and pepper, 1 cup medium white sauce, bread crumbs. Break the head into small flowerets and cook in boiling water, adding salt just before they are done. Drain; grease baking dish and place a layer of cauliflower in it, then a layer of sliced egg, and then cream sauce. Cover with crumbs, and bake in a hot oven until brown. Four tablespoons grated cheese may be used in place of eggs if preferred.

SPAGHETTI

Break the contents of a package of spaghetti into a pan of boiling water. Boil 15 minutes, then drain; add 1 quart of strained tomatoes, salt and pepper and 1 cup of good beef broth, or 2 boullion cubes. Then dice and fry 3 slices of bacon a nice brown. Boil all together slowly $\frac{1}{2}$ hour.

F. H. S.

SWEET POTATO PUFF

Into 2 cups of boiled mashed sweet potatoes whip 3 well beaten eggs, half a pint of milk, 2 tablespoons of melted butter and seasoning of salt and pepper to the taste. Mix well, pour into a well buttered pudding dish and bake in a moderate oven.

Mrs. J. M. E. Reidel.

STUFFED EGG PLANT

One eggplant, 2 tablespoons butter, salt and pepper, $\frac{1}{2}$ cup water, 2 cups crumbs. Cut eggplant in half lengthwise, scoop out center, leaving rind about one-half inch thick so that shape may be firm. Cover shells with cold water. Chop pulp fine, season, add butter and cook in frying pan 10 minutes, stirring well, then add water and crumbs. Drain shells, sprinkle interior with salt and pepper, fill with the mixture, place in deep pan, and pour in enough water to come $\frac{1}{3}$ up sides of eggplant. Bake 1 hour, serve hot.

STUFFED POTATOES WITH CHEESE AND BACON

Four large potatoes, 4 tablespoons grated cheese, $\frac{3}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, $\frac{3}{4}$ cup hot milk, 4 slices bacon. Wash potatoes and bake in a hot oven 45 minutes; cut in halves lengthwise, remove potato, and force through potato ricer; add cheese, seasonings, and hot milk, and beat vigorously. Refill potato skins and place half a slice of bacon on top of each, put on the upper rack of a hot oven until bacon is crisp.

Eggs—Fish

EGG CROQUETTES

Six eggs, 2 tablespoons butter, 1 slice onion, $\frac{1}{4}$ cup flour, 1 cup white stock, salt, pepper, yolks 3 eggs, stale bread crumbs, grated cheese. Poach eggs and dry on a towel. Cook butter with onion three minutes. Add flour and gradually stock. Cook one minute and cool. Cover eggs with mixture, roll in bread crumbs and cheese, using equal parts, dip in beaten egg, again roll in crumbs, fry in deep fat, and drain on brown paper. These may be served with a thin sauce, using equal parts of white stock and cream, and seasoning with grated cheese, salt and paprika.

STUFFED EGGS

Cover eggs with boiling water and let stand for forty minutes. This does away with the discoloration of the yolks. Cover with cold water until chilled and remove shells. Cut the eggs in half, remove the yolks, mash with a fork, add stuffed olives, chopped fine, grated cheese and moisten with salad dressing. Fill the egg cups and serve on a thick slice of tomato that has been well seasoned.

SCRAMBLED EGGS WITH TOMATO SAUCE

Six eggs, $1\frac{3}{4}$ cups tomatoes, 2 teaspoons sugar, 4 tablespoons butter, 1 slice onion, $\frac{1}{2}$ teaspoon salt, 1 teaspoon pepper. Simmer tomatoes and sugar five minutes; fry butter and onion three minutes; remove onion and add tomatoes, seasonings and eggs slightly beaten. Cook same as scrambled eggs. Serve with whole wheat bread or brown bread.

SCRAMBLED EGGS AND PEAS

Mix 6 eggs with half a cup of milk. Season with salt and pepper. then add $\frac{1}{2}$ cup of peas. Scramble slowly in buttered pan. Instead of peas, corn, chopped meat, parsley or green peppers may be used. Also, instead of scrambling, this dish may be made in omelet form.

SCRAMBLED EGGS

Two eggs, 2 tablespoons rich milk, 2 teaspoons butter, salt and pepper. Beat the eggs slightly; add the salt and pepper and milk. Put the butter into a sauce pan; when melted and hot, add eggs. Stir over hot water until of a soft creamy consistency. Serve on buttered toast.

BROILED FISH

Clean fish, wipe with a cloth wet in salt water and dry on towel. Season; oily fish need only salt and pepper but dry white fish should be spread with butter and salt and pepper before broiling. Use a double wire broiler, greased well with salt pork rind. Put thickest edge of fish next middle of broiler. Cook flesh side first then turn and broil skin side just long enough to make crisp and brown. The time will vary according to the thickness of fish. The fire should be hot and clear. When ready to serve, loosen fish from broiler on each side. Open broiler, slide fish to platter, having flesh side uppermost. Spread with butter, salt and pepper. Garnish with parsley and slices of lemon.

CREAMED CODFISH

Pick up a large tablespoon of salt codfish very fine. Freshen it considerably by placing it over the fire in a basin, cooling it with cold water as it comes to a boil; turn off water and freshen again if very salty. Then turn off the water until dry and pour over half a cup of milk or thin cream. Add a bit of butter, sprinkle of pepper and thickening made of 1 teaspoon of flour or corn starch. Wet with a little milk. When this boils up, turn over a slice of dipped toast.

FISH AU GRATIN

Take pickerel or white fish, remove big bone in center and lay flat in pan. Rub butter in pan, sprinkle fish on top with grated cheese and bread crumbs, salt and pepper. Bake in hot oven till done. Add $\frac{1}{2}$ pint of sour cream 15 minutes before done. Serve fish on big platter and pour gravy on top. Bake about $\frac{1}{2}$ to $\frac{3}{4}$ hour. Mrs. Henry Ranke.

OYSTER COCKTAIL

Snider's catsup (2 pint bottles), $\frac{1}{2}$ pint water, 1 tablespoon salt, $\frac{1}{2}$ pint vinegar, 1 teaspoon tincture capsicum, 1 ounce syrup.

Mrs. H. H. Hartwig.

SAVORY FISH DISH

Two cups of flaked boiled cold fish, any white fish will do. Add to the fish salt, pepper, grated onion, 1 cup of milk and 1 small cup of cream. Seed and dice 2 small cucumbers. Plunge them into boiling water for 10 minutes and drain. Add to the fish mixture. Butter a baking dish and put in a layer of the mixture, then add a layer of fine crumbs, another of the fish and so on until it is all used. Leave a thin layer of the fish on top. Dust the fish with a little salt and pepper, and a little sugar, dot it with butter and add a little grated cheese. Bake for about half hour in a medium oven. This is an excellent luncheon dish.

Mrs. J. M. E. Riedel.

SALMON LOAF WITH SAVORY SAUCE

Rinse 1 can of salmon carefully and remove bones and skin. Separate into flakes and season with 1 teaspoon salt, a little paprika, 2 teaspoons lemon juice and a few grains of black pepper. Cook $\frac{1}{2}$ cup soft bread crumbs in $\frac{1}{2}$ cup milk for 5 minutes, add the salmon and 3 egg yolks beaten until thick and lemon colored. Fold in 3 stiffly beaten egg whites. Turn into a buttered baking dish, set in a pan of hot water, and bake in a moderate oven until delicately firm in the center.

SALMON LOAF

One can salmon, $\frac{1}{2}$ cup bread crumbs, 4 eggs beaten separately, 4 tablespoons melted butter, pepper, salt and chopped parsley. Mix well and steam 1 hour.

SAUCE

4 eggs beaten separately, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup vinegar, tablespoon butter, tablespoon mustard, pepper and salt. Mix yolks, sugar, spices, put vinegar and 1 cup water on boil, stir gradually over yolks, etc. Put in double boiler till it thickens, add beaten whites, stir constantly for about five minutes and remove from stove.

M. S.

TARTAR SAUCE FOR FISH

Chop fine 1 large onion and 6 sprigs of parsley, parboil the mixture. Add 1 large cup mayonnaise dressing to $\frac{1}{2}$ cup prepared French mustard, mixing well. Add the dressing to the cooked parsley and onion and serve cold.

SCALLOPED LOBSTER

Two 1-pound lobsters, $1\frac{1}{2}$ cups white sauce, $\frac{1}{2}$ teaspoon salt, few grains cayenne, 2 teaspoons lemon juice. Remove lobster meat from shell and cut in cubes. Heat white sauce and add seasonings. Refill lobster shells, cover with buttered crumbs and bake until crumbs are brown. To prevent lobster shells from curling over lobster while baking, insert small wooden skewers of sufficient length to keep shell in its original shape. To assist in preserving color of shell, brush over with olive oil before putting into oven. Scalloped lobsters may be baked in buttered scallop shells, or in a buttered baking dish.

H. J. M.

SCALLOPED FISH

Take $1\frac{3}{4}$ cups cold flaked fish, 1 cup white sauce, bit of bay leaf, sprig of parsley, $\frac{1}{2}$ slice onion, salt and pepper, $\frac{1}{2}$ cup buttered crumbs. Cod, haddock, halibut, or cusk may be used for this dish. Scald milk for the white sauce with bay leaf, parsley and onion. Cover bottom of a small buttered platter with $\frac{1}{2}$ the fish, sprinkle with salt and pepper, and pour over $\frac{1}{2}$ the sauce; repeat. Cover with crumbs, and bake in hot oven until crumbs are brown.

Meats and Dressings

AMERICAN CHOP SUEY

One-half pound of round steak, $\frac{1}{4}$ pound of country sausage, 2 large onions, $\frac{1}{3}$ of a box of spaghetti, $\frac{1}{3}$ of a quart of strained tomato juice. Grind the steak and mix thoroughly with sausage. Boil spaghetti in salted water for fifteen minutes then strain. Dice onions and fry in a little butter, also fry the meat slightly. Mix all ingredients and add a little sugar, put in a baking dish and bake for half hour.

Mrs. J. M. E. Riedel.

CHOP SUEY

One and one-half pounds beef, $\frac{1}{2}$ pound pork, 1 cup celery, 1 cup Spanish onion chopped, 3 tablespoons granulated sugar, $\frac{1}{2}$ cup vinegar, 1 cup water. Put 2 tablespoons butter or bacon grease in skillet, add ground meat, keep stirring, let simmer $\frac{1}{2}$ hour, add celery, onion, sugar, vinegar and water, salt and pepper to suit taste. Cook $1\frac{1}{2}$ hours on slow fire. Add 1 can bean sprouts just before serving. Serve with chow mien noodles.

NOODLES.

Boil noodles in salt water, drain in collander and fry in olive oil.

Mrs. Aug. Freese, Sr.

BAKED HAM

Soak ham in cold water at least 12 hours. Take ham out, place in fresh water and parboil. After boiling trim off rind and some of fat. Place in roasting pan. In a separate vessel put the following: 2 onions cut in quarters, 1 carrot, sliced, 2 cloves, 1 bay leaf, 1 cup water, 3 sprays of parsley, 1 cup sugar, 1 cup cider vinegar, 2 apples, quartered. Bring this to boil and pour over ham. Place cover on roaster and bake at 325 degrees for 3 hours. After baking, decorate with cloves stuck in fat. Cover ham with brown sugar, patting it on. Return ham to oven, uncovered, for ten minutes at 450 degrees. This is for a ham weighing 12 pounds.

Mrs. Clara M. Gross.

BAKED HAM WITH PINEAPPLE

1 inch slice of ham, 1 cup grated pineapple, $\frac{1}{2}$ cup of water. Soak in warm water, for 1 hour, a 1-inch thick slice of ham, drain, sprinkle with flour, brown the slice, pour over it one cup of grated pineapple and $\frac{1}{2}$ cup of water, bake slowly for 1 hour, remove to a hot platter and spread the pineapple around.

Anna M. Holtman.

BAKED HAM WITH SAUCE

Place $1\frac{1}{2}$ pounds of ham (cut thick) into baking dish. Set in oven heated to 400 degrees F. Bake forty minutes. Cook 1 cup brown sugar, 2 tablespoons cornstarch, $\frac{3}{4}$ cup of water, $\frac{1}{4}$ cup of vinegar, until thick. Add $\frac{1}{4}$ cup of raisins. Pour over ham and cook ten minutes longer

Jennie Lepper.

CREAMED CHICKEN

Three-fourths cup cold cooked chicken. Speck celery salt, salt and pepper, 1 tablespoon butter, $\frac{3}{4}$ tablespoon flour, half cup rich milk. Melt butter in saucepan, add flour. Pour on gradually the scalded milk. Cook thoroughly. Add chicken cut in dices and seasoning. Heat well and serve on toast rounds, garnished with toast points and parsley.

BAKED HAMBURG STEAK

One and one-half pounds beef round, 4 hard boiled eggs soaked in milk, 1 small onion, 1 tablespoon butter, 2 eggs, 2 cups bread crumbs, 1 cup tomatoes, $\frac{1}{2}$ cup sliced onion, salt, pepper, ginger. Chop meat fine, add bread, 1 minced onion, seasonings, and 2 eggs (well beaten). Arrange hard boiled eggs end to end across the middle of meat and roll the meat around them. Place the roll in a baking pan, pour over it a sauce made of the tomatoes, sliced onions, butter and water; bake, basting frequently with the sauce. In serving, slice meat crosswise.

BOILED MEAT BALLS

One pound of veal and 1 pound of lean pork put through meat grinder, 1 cup of soaked bread crumbs, a little grated onion and minced parsley cooked in butter (not browned), 2 eggs (whites beaten a little). Season with salt, pepper and nutmeg, form balls and boil in salted water for $\frac{3}{4}$ of an hour.

P. E. W.

BROILED MEAT CAKE

Take a piece of tender rump steak, about half an inch thick. Place it on a clean board and with a knife scrape off all the soft part until there is nothing left but the tough stringy fibre. Take the soft part thus obtained and season with salt and pepper. Make in small flat cakes about half an inch thick, and broil them over a brisk fire for two or three minutes. Serve on slices of buttered toast. In forming the cakes handle as little as possible for if pressed too compactly, cakes will be found too solid.

BROILED STEAK

Wipe with a cloth wrung out of cold water and trim off superfluous fat. With some of the fat, grease a wire broiler. Place meat in broiler and broil over a clear fire, turning every 10 seconds for the first minute, that surface may be well seared, thus preventing escape of juices. After the first minute turn occasionally until well cooked on both sides. Steak cut 1 inch thick will take 5 minutes if liked rare; 6 minutes if well done. Remove to hot platter. Spread with butter and sprinkle with salt and pepper.

BRAISED TONGUE

After the fresh tongue is washed in salt water several times place on fire in cold water. Let boil till real tender. While boiling add some salt, 1 onion, some whole pepper, 1 carrot and 1 bay leaf. Skin the tongue after well boiled, slice and serve with the following sauce: 2 tablespoons flour, 2 tablespoons butter, brown in a skillet, add some boullion of tongue, 2 ginger snaps, and $\frac{1}{4}$ cup of seedless raisins. Season with pepper, salt, little vinegar, to flavor sour-sweet. Mrs. Wm. Breuer.

BROWN DUCK

One 3-pound duck, 2 tablespoons minced onion, 4 tablespoons butter, bit of bay leaf, 3 tablespoons flour, $\frac{1}{2}$ cup mushrooms, stock. Dress and disjoint duck. Dredge with salt and pepper, and brown with onion in the butter. Add bay leaf, half cover with good soup stock and simmer until almost tender, about 2 hours. Then add the mushrooms cut in pieces, and continue cooking until tender. Thicken with the flour diluted in a little cold water. Serve very hot.

BAKED HAM

One large thick slice of ham. Trim off the brown edge, but not the fat, and soak overnight in sweet or sour milk and 2 tablespoons of molasses. In the morning, drain and dry and place in baking dish and cover with cream, or milk and cream, or condensed milk and cider. Bake for about two hours at 350 degrees.

BRAISED BEEF EN CASSEROLE

Two pounds beef from round, 2 tablespoons diced carrot, 2 tablespoons diced turnip, 2 tablespoons diced onion, 4 tablespoons flour, 1 thin slice salt pork, $\frac{1}{2}$ teaspoon salt, pepper, $\frac{1}{2}$ cup milk. Wipe meat and dredge with seasoned flour. Brown, place in casserole and add vegetables in milk. Cover and cook in moderate oven (325 degrees), allowing 20 minutes to each pound of meat.

PLAIN STUFFING

Two cups stale bread, 4 tablespoons butter, $\frac{1}{2}$ teaspoon powdered sage, 2 tablespoons cream or stock, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Use rather stale bread. Cut in $\frac{1}{2}$ inch squares rather than make into crumbs, as that forms too compact a mass. Add melted butter, seasonings and stock. Mix well with a fork.

CHICKEN CROQUETTES

One-half pound chicken chopped very fine, and seasoned with $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of celery salt, $\frac{1}{4}$ salt spoon of cayenne pepper, 1 salt spoon of white pepper, a few drops of onion juice, 1 teaspoon of lemon juice. Make 1 pint of very thick cream sauce (as below) and mix with chicken, using only enough to make it as soft as can be handled. Spread on a shallow plate to cool; then shape into any form desired. Roll in fine bread crumbs, dip in beaten egg, then in crumbs again. Fry one minute in smoking hot fat. Drain and serve with horse radish sauce. Thick Cream Sauce for Croquettes: Melt 1 heaping tablespoon of butter in a saucepan, add dry corn starch, stir until well mixed, add $\frac{1}{3}$ of the milk or cream, (scalded, stir as it boils and thickens, add more milk or cream again), when perfectly smooth, add the remainder of milk (it takes about 1 pint). The sauce should be very thick, almost like drop batter; add the seasoning.

Mrs. Pauline Paul.

POULTRY STUFFING

To enough bread dressing for a 7-pound goose or turkey, add $\frac{1}{4}$ pound of black walnut meats, and $\frac{1}{2}$ cup of finely chopped celery. The dressing should be made of two parts of finely crumbed bread and one part of hot fluffy mashed potatoes. No liquid is needed. Seasoning may be used sparingly, and very little butter, as the nuts make the dressing quite rich.

L. C. L.

OYSTER STUFFING

Three cups stale bread, $\frac{1}{2}$ cup butter, 1 pint oysters, oyster liquid to moisten, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon pepper. This dressing is particularly good with turkey.

CREAMED CHICKEN

Cut half a boiled young fowl or chicken in cubes, put in blazer with $\frac{1}{2}$ pint of cream and let come to boil. Mix a heaping teaspoon of flour with a piece of butter the size of a walnut, stir it in the cream and let simmer a few minutes. Season to taste and serve. Mrs. Wm. Kayser.

ESCALLOPED MUSHROOMS AND CHICKEN

Boil 2 chickens until tender, cut into small pieces as for salad. One can mushrooms, boil in their own liquid, cut in pieces same as chicken. Make a rich white sauce. 1 teaspoon of flour to a cup of cream or you can use milk and butter instead of cream. Pour this over chicken and mushrooms, season to taste, then cover top with bread crumbs and bake $\frac{3}{4}$ hour in a quick oven.

Mrs. O. C. Meyer.

GERMAN CHOP SUEY

Two pounds veal, 2 pounds pork. Cut in cubes. Add salt, pepper and fry in butter. Keep adding water as it fries down, same as a pot roast. 4 to 6 large onions, cut fine and fried in butter. Add three green peppers, seeds removed, also diced, 2 large packages broad noodles, boiled in salt water about 10 to 15 minutes, then drain. Mix together meat, onions and noodles with 2 cans tomato soup. Then add 2 large stalks celery cut fine, season with a dash of paprika and pepper. Let boil $1\frac{1}{2}$ hours and serve.

Mrs. Herman Mackwitz.

FILLET OF TONGUE

This may be made of fresh or smoked tongue. The tongue is cooked until tender, pared and set away until perfectly cold. If a fresh tongue is being used it should be boiled in highly seasoned water, using salt, a teaspoon of whole pepper, 2 or 3 cloves, a small piece of bay leaf, 1 large onion, some dried or fresh parsley and table celery. The cold tongue is then cut in slices about 1 inch thick; roll each piece in flour, then dip in well beaten egg, then roll in fine bread or cracker crumbs. Fry in hot butter until a light brown, then take out carefully. Add enough slightly browned flour to thicken the butter, stir thoroughly, then add enough of the stock to make the gravy of the right consistency. The juice of a lemon and a pinch of cayenne may be added. Let this boil well, stirring constantly; then pour it about the tongue, serving immediately.

Mrs. J. M. E. Riedel.

MEXICAN GOULASH

One pound round steak (ground), 1 small can tomatoes, $\frac{1}{2}$ cup rice (dry), 1 tablespoon chopped suet, 1 onion, 1 tablespoon salt, $\frac{1}{2}$ teaspoon chili pepper, 2 cups cold water. Mix well and bake 3 hours in a moderate oven.

Dora Scheiman.

HASENPFEFFER

Dress and cut rabbit as for frying; lay pieces in a jar and cover with equal parts vinegar and water. Add 1 sliced onion, salt, pepper, cloves and a few bay leaves; let stand two days. Remove the meat, roll in flour and fry in butter until brown. Turn often. Heat the liquid in which the meat was soaked, skim and gradually add to the frying meat, brown a little flour in pan and pour the sauce over it. Add a little thick sour cream to sauce; pour over fried meat and serve hot.

Mrs. H. C.

HAM CROQUETTES

Two cups mashed potatoes, 1 tablespoon butter, 3 egg yolks, cayenne, 1 cup cooked ham, egg and crumbs. Mix potato, butter, yolks of 2 eggs and cayenne, beat until smooth, then set aside to cool. Chop ham, mix with remaining yolk, set on stove for a moment, then cool. When thoroughly cool take a tablespoon of the potato mixture, make a hole in it, put a large teaspoon of chopped ham inside, close hole and shape in a ball. Dip in flour, egg, and crumbs, and fry in deep fat.

JELLIED CHICKEN

Cook chicken until well done. Remove skin and bones. Season with salt and pepper and place in a mold. To the water left, add $\frac{1}{4}$ box gelatin and juice of one lemon. Boil down to $\frac{2}{3}$ pint, pour over chicken in mold and when cold, slice. If desired, line mold with hard boiled eggs.

Mrs. L. Breimeier.

JELLIED VEAL

A knuckle of veal, $\frac{1}{2}$ onion, few slices carrot, stalk of celery, salt and pepper. Cover veal with boiling water, simmer until tender, together with the carrot, onion and celery. Remove from the liquid and cool both. When meat is nearly cold, cut into small cubes, or chop fine; remove fat from broth, reheat, stir in veal, adding salt and pepper. Pack hot mixture into mold, cover with buttered paper, place weight upon it and let stand until set. Slice thin for serving.

JELLIED CHICKEN

Two cups cooked diced chicken, 2 tablespoons granulated gelatin, 2 cups boiling chicken stock, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{4}$ teaspoon celery salt, $\frac{1}{4}$ teaspoon paprika, salt, 1 hard boiled egg, stuffed olives, lettuce or watercress, mayonnaise, $\frac{1}{2}$ cup cold water. Soak gelatin in cold water until soft. Dissolve it in the boiling stock, add pepper, celery salt, paprika and salt. Stir well and cool. When it begins to set add the chicken and pour into wetted mold in the bottom of which have been placed the slices of egg, rings of stuffed olives, and bits of the cress. Chill thoroughly, unmold, garnish with lettuce or cress and mayonnaise and serve.

JOHN MOSETTI

Brown 3 sliced onions in drippings. Add 1 pound coarsely chopped pork, brown slightly, add 1 can tomatoes, salt, pepper, 3 to 4 tablespoons sugar. Cover and let simmer about 40 minutes. Add this to one box of broad noodles that have been cooked in salt water and strained.

Mrs. Burhop.

LIVER DUMPLINGS

One pound calf liver, 2 eggs, 3 slices white bread, $1\frac{1}{4}$ cups flour. Chop liver fine, add beaten eggs and bread. Allow to stand until bread is soft, then add flour, pepper and salt. Drop into boiling broth and boil about 20 minutes,

Mrs. H. F. Moellering.

LIVER DUMPLINGS

One and one-half pounds of liver, ground or scraped; $1\frac{3}{4}$ measuring cup of bread crumbs, suet size of an egg, 3 eggs, whites beaten separately, 2 large onions grated or cut fine, 2 tablespoons of flour, pinch of nutmeg, majoram if desired. Boil from 10 to 15 minutes. Eat right away. Gravy: Butter, flour and water in which the dumplings were boiled. Season with salt and pepper.

Mrs. Herman Mackwitz.

MEAT BALLS WITH SAUER KRAUT

One and one-half pound of fresh ground pork, $\frac{1}{2}$ cup of uncooked rice, salt and pepper to the taste, one quart of sauer kraut. Cook the kraut in boiling water for at least one hour, soak rice in water for half an hour. Drain and mix with fresh meat, salt and pepper, roll into small balls, drop into kettle with the kraut and cover tightly. Boil slowly for 2 hours.

Mrs. J. M. E. Riedel.

MUTTON L'ITALIENNE

Half a pound of cold mutton or lamb, $\frac{1}{4}$ pound of macaroni, 2 tomatoes, 1 ounce of butter, 1 tablespoon of flour, half a pint of good stock, 1 small onion, salt and pepper. Break macaroni into pieces about an inch long, then boil in plenty of salted water, until tender; drain it well. Remove all skin from meat, and chop coarsely. Melt the butter in a stew pan, chop onion finely and fry it a golden brown in the butter; add the flour and fry that too; lastly add the stock and stir it until it boils. Next stir the chopped meat into the sauce, see that it is nicely seasoned. Arrange the cooked macaroni as a wall around in the pan, put the meat mixture in the center, cut the tomatoes in thin slices and arrange them over the meat. Put the dish in the oven until the contents are hot through. Serve at once.

Mrs. J. M. E. Riedel.

MOCK CHICKEN LOAF

Put 2 pounds of uncooked veal and $\frac{1}{4}$ pound of salt pork through meat grinder, 1 beaten egg, $\frac{3}{4}$ cup of powdered crackers, half teaspoon salt, pepper and sage to the taste. Put in pan such as you use for loaf cake. Bake one hour.

Mrs. J. M. E. Riedel.

MEAT LOAF

Fifteen cents ground beef, 15 cents ground pork. Soak 2 or 3 slices of bread in cold water, add $\frac{1}{2}$ cup catsup; salt and pepper; 2 egg yolks; a little onion if you like. Mix thoroughly and bake one hour.

Mrs. W. C. Baade.

MEAT PATTIES

To 1 pound fresh hamburger add 1 cup soaked bread, 1 cup tomato meats, 1 egg, 1 teaspoon salt. Pepper to taste. One onion. Form patties and dip in flour and fry.

Mrs. J. L. Miller.

MOCK VENISON

Take leg of mutton, put in stone crock, take 1 quart of vinegar, 1 pint of water, good-sized onion, 1 tablespoon spices. Bring to boiling point and pour on mutton. Leave set three days, turning each day. Take out, drain, salt and pepper. Roast. If you like garlic, rub this over the roast, put several slices bacon on top. Add 1 cup of water, set in hot oven, baste often. When it is brown all over, turn down fire and add little water when cooked down and mixed spices. One-half hour before serving add $\frac{1}{2}$ pint sour cream and a little vinegar. This must roast $2\frac{1}{2}$ hours.

Mrs. M. Schick.

PRESSED CHICKEN

Clean and cut up chicken. Stew in just enough water to cover. When nearly cooked season well with salt and pepper. Let stew down until the water is nearly all boiled out and the meat drops easily from the bones. Remove the bones and gristle, chop the meat rather coarsely, then turn it back into the stew-kettle where the broth was left (after skimming off all fat) and let it heat through again. Turn it into a square bread pan, placing a platter on the top and a heavy weight on the platter. This, if properly prepared, will turn out like a mold of jelly and may be sliced in smooth even slices. The success of this depends upon not having too much water. It will not jelly if too weak or if the water is allowed to boil away entirely while cooking. A good way to cook old fowls.

Mrs. O. L. Daseler.

POTTED STEAK

Two and one-half pounds round steak, 6 onions, medium size, 1 cup diced turnips, $\frac{1}{8}$ teaspoon pepper, 2 cups tomato juice, 2 cups green peas, 1 teaspoon salt. Cut steak in pieces suitable for serving, dip in flour and brown well in butter. Add onions, turnips, tomato juice and seasonings, barely cover with boiling water and simmer until tender, about $2\frac{1}{2}$ hours. Replenish water as needed. Serve garnished with peas.

ROAST BEEF PIE

Three cups roast beef, 1 tablespoon flour, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, pinch of pepper, 1 cup strained tomato, 1 onion, stalk of celery and a bay leaf. Take cold roast beef left over from some previous meal and cut it into dice. Make a tomato sauce by blending together the butter and flour, adding the stock and tomato and stirring until smooth. Season with salt and pepper. Boil the onion, bay leaf and celery in the tomato sauce. Line a deep baking dish or pan with pastry, place in the bottom a few cooked cold sliced potatoes and the beef and cover with the sauce. Cover the top with a few toasted bread crumbs before putting on the top crust and bake.

Mrs. R. E. Gerberding.

ROAST SPARERIBS WITH APPLE FILLING

Take 2 spareribs of equal size and sew these together with a strong linen thread, leaving 1 side open. Peel, core and slice as many tart apples as will go into the ribs. The apples can be flavored with cinnamon. Sew up the opening, salt and pepper, roast in a moderately hot oven, basting frequently until done.

Miss Anna Eckart.

ROAST GOOSE WITH BAKED APPLE

One 8-pound goose, 2 cups bread crumbs, 1 chopped onion, 1 tablespoon fat, 3 sweet potatoes, $\frac{1}{4}$ teaspoon sage, 1 teaspoon salt, pinch of pepper, 6 to 8 apples, $\frac{1}{4}$ cup brown sugar. Cook the giblets until tender, chop and add to stuffing made by mixing bread crumbs, onion, fat, sage, salt and pepper. Clean and wash goose thoroughly, stuff and sew up. Roast slowly for about three hours. Wash and core the apples, sprinkle with sugar, stuff with mashed and seasoned sweet potato. Bake until tender and serve hot with the goose.

SMALL QUICK MEAT LOAF

Three-fourths pound of round steak, run through meat grinder twice, $\frac{3}{4}$ cup softened bread, 1 beaten egg, salt and pepper, lemon juice, a little nutmeg and onion juice added to bread. Add the bread mixture to the meat. Shape in a bowl and sprinkle well with flour. Melt 2 tablespoons of butter in a frying pan, put in a sliced onion, cover and cook slowly, until the onion is a light brown, remove onion, put the meat loaf into the hot pan with the floured side down. Cover and cook for ten minutes, then sprinkle the top with flour, turn carefully, and cook five minutes longer. Lift the meat loaf onto a platter with a cake turner, place cooked onion on top and pour over the juice remaining in the pan. This meat loaf can be served hot or cold.

Mrs. Herman Mackwitz.

SHEPHERD'S PIE

Take the remnants of any fresh roasted meat, cut in small pieces, and put in baking dish with an equal amount of plain boiled macaroni, season with salt, pepper and a little catsup, a minced onion, if liked, and a layer of tomatoes, sliced medium thickness. Cover with stock or gravy. Spread mashed potatoes over the top, dot with butter and bake until nicely browned.

Mrs. J. M. E. Riedel.

SWISS STEAK

Take a nice piece of beef (round steak preferred), cut 2 or 3 inches thick and pound into it with the edge of a heavy plate, as much flour as possible. Then brown in butter in a skillet. When brown add onion and salt and water, and let simmer for 1 hour.

A. B.

SWISS STEAK

Beef, 2 inches thick. Pound as much flour into both sides as possible. Heat a small quantity of lard in a skillet very hot. Brown steak on both sides then add water and 2 tablespoons of vinegar and let come to boiling point. Put contents of skillet into roaster and place it in the oven roasting slowly 2 hours. In place of water the juice of strained tomatoes may be used. Season according to taste.

SPANISH CHICKEN

About 2 pounds of veal stewed with two onions and then cubed. 1 bottle catsup, $\frac{1}{2}$ can tomatoes, 1 can mushrooms, 1 can peas, dash paprika, 1 green pepper. Serve on toast. Mrs. Burhop.

SWISS CHICKEN

Prepare chicken as for stewing. Roll each piece in flour, brown quickly all surface in hot fat, part butter, pour on boiling water to cover. Cook slowly 3 hours, adding water as required. When done thicken gravy as for Swiss steak. Mrs. C. H.

VEAL AND HAM PIE

Cut breast of veal into small pieces, dust with pepper and salt and stew gently for two hours, covered. Allow to cool. Line a deep dish with a good crust and cover the bottom with a layer of veal, then a layer of ham sliced or cut into small pieces, a little grated onion, pepper and salt, then more veal, alternating, heaping it higher in the center. Make a gravy of the stock the meat was cooked in, filling the dish three-quarters full. Put on the top crust, make vent and bake until the crust is thoroughly done. Leftover meat may be used for the pie which may be rewarmed with good results.

VEAL MOUSSE

One envelope of Knox gelatin, 1 cup of cold water, 1 pint of rich stock, juice of 1 lemon, 1 onion (grated) stalk of celery, 2 cups of cooked and chopped veal. Mold and serve in slices. Mrs. Gus Wehmeyer.

Pickles and Relishes

CHERRY OLIVES

To 1 pint of fruit that has been washed clean but not stemmed use $\frac{1}{2}$ cup of vinegar and 1 tablespoon salt. Fill up jar brimful with cold water and seal.

Mrs. Homeyer.

GREEN TOMATO MINCE MEAT

This is a particularly good recipe for green tomato mince meat: 1 peck green tomatoes, 1 cup chopped suet, 8 cups chopped apples, 2 lemons, 1 cup vinegar, 1 pound seedless raisins, 1 pound seeded raisins, 3 pounds sugar, $\frac{1}{2}$ cup crystallized ginger, $\frac{1}{2}$ cup citron, 2 tablespoons cinnamon, 1 tablespoon nutmeg, 1 tablespoon salt. Wash tomatoes. Chop and drain off juice, pour over boiling water, let stand a few minutes and drain; do this three times. Put in a preserving kettle with apples, lemons (which have been squeezed and the skins put through a food chopper), suet, raisins, citron, ginger and sugar, bring to boiling point. Add vinegar, spices and salt. Cook twenty minutes, stirring constantly. Seal in sterilized jars. Candied orange peel, nuts, a glass of currant jelly, or any left over preserves may be added to the mince meat.

Mrs. J. M. E. Riedel.

CHILI SAUCE

Six large tomatoes, 1 dozen onions, 4 green peppers, 1 cup vinegar, 2 large heaping tablespoons sugar, 2 of salt. Boil 1 hour, put in jars. Makes 1 and $\frac{3}{4}$ quarts.

L. B.

CUCUMBER PICKLES

Sixteen cucumbers, 12 onions. Pare and slice, salt to taste and hang in bag to drain over night. Next morning add 3 tablespoons mustard, $\frac{1}{2}$ cup flour, 2 cups sugar, $\frac{1}{2}$ teaspoon tumeric. Mix this dry. 2 cups vinegar, 1 teaspoon celery seed. Take 1 cup vinegar to make gravy, other cup and celery seed put on cucumbers. Pour the mixture over cucumbers and simmer for 10 minutes. Put in pint jars. Makes 5 jars.

Mrs. E. J. Scheunemann.

CUCUMBER PICKLES

One dozen cucumbers, $\frac{1}{2}$ dozen onions, 1 pint of vinegar, 1 cup sugar, 1 teaspoon celery seed, 1 teaspoon ground mustard, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon black pepper, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon tumeric powder.

Mrs. Chas. Rodenbeck.

CUCUMBER RELISH

Twelve large cucumbers, sliced thin, not peeled; onions, sliced; $\frac{1}{2}$ cup salt; let stand 2 hours, then drain, add 1 cup sugar, 1 tablespoon tumeric, 1 teaspoon mustard, 1 teaspoon celery seed, 1 teaspoon cinnamon buds, 1 teaspoon salt, 1 pint vinegar. Boil 3 or 4 minutes, can while hot.

Mrs. F. A. Klein.

CHILI SAUCE

Fifty medium ripe tomatoes, 10 medium onions, 4 red peppers, seeds removed, 1 large bunch celery (6 to 12 stalks), 1 quart vinegar, 1 tablespoon whole allspice, 1 tablespoon whole cloves, 1 tablespoon whole cinnamon, 3 cups sugar, 2 tablespoons salt, 1 tablespoon grated nutmeg. Scald, peel and chop the tomatoes and put in colander to drain. Put all other vegetables through food chopper. Mix and then boil $2\frac{1}{2}$ hours. Tie the whole spices in a bag and boil 15 minutes longer. Fill into bottles while hot and seal air tight.

Mrs. Oscar R. Kiefer.

SPICED CHERRIES

To 7 pounds of fruit take 4 pounds of granulated sugar, $1\frac{1}{2}$ pints vinegar, 1 ounce of cloves, 2 ounces of cinnamon, put spices in a bag and boil in vinegar and sugar, then pour it over the fruit. Let stand three days, drain off and boil 10 minutes doing so from three to five days, pouring it hot over the fruit each time. Seal up air tight.

Mrs. W. C. Hagerman.

SPICED PEARS

To 7 pounds pears, 1 pint of vinegar, 3 pounds of granulated sugar, 2 tablespoons stick cinnamon, broken in small pieces; 1 tablespoon cloves tied in a bag, boil syrup, add fruit, boil until fruit becomes a red color and looks tough.

Mrs. A. Franke.

TABLE RELISH

One peck ripe tomatoes. Take all the seeds out and drain over night. 6 large onions, 3 cucumbers, 5 red peppers. Having taken the seeds out of the cucumbers and peppers chop them each separately and let drain in separate bags over night. The next morning chop 3 bunches of celery and add to the rest. Then add 2 ounces of white mustard seed, 1 small cup of salt, 2 pounds brown sugar, 5 cups of vinegar. Mix well. Do not cook.

Mrs. John Lapp.

TOMATO CATSUP

Slice $\frac{1}{2}$ bushel tomatoes and salt to taste. Cover and put in cool place for $2\frac{1}{2}$ or 3 days. Turn tomatoes daily but do not mash them. Put pulp in collander to drain. Boil the pulp with 3 large onions (cut fine); when well done rub pulp through sieve. Add vinegar, sugar, red pepper or paprika and spices to taste. Boil 20 minutes and seal. Will make 1 gallon of catsup. Use crock or graniteware. Do not use tomato water.

Mrs. L. Rolf.

TOMATO RELISH

One peck ripe tomatoes, 2 heads cabbage, 3 stalks celery, 4 onions, 3 red peppers, 1 cup salt over all to stand all night. Drain off the next morning and add: 5 cups vinegar, 2 pounds brown sugar, 2 ounces mustard seeds. Not to be cooked.

Mrs. Wm. Miller.

Pies, Preserves and Frozen Desserts

BUTTER SCOTCH PIE

Line the inside of a deep pie pan with a rich pie crust and bake in oven. Then use this filling: 1 cup brown sugar, $1\frac{1}{2}$ large tablespoons of flour, 1 cup water, yolks of 2 eggs, 1 teaspoon of vanilla. Cook this mixture until it thickens and then pour it into the baked crust. The beaten whites of the eggs to which have been added 1 tablespoon of powdered sugar should be put on top and browned in the oven. Mrs. H. J. Meyer.

CREAM PIE

Cream together 2 tablespoons butter, 1 large tablespoon sugar, 1 egg yolk beaten light, 1 small cup flour, spread lightly on pie pan and bake carefully. Filling: 1 pint milk, 3 egg yolks, 2 tablespoons flour, 2 tablespoons sugar, pulverized. Cook together. Cool both crust and filling. After cold, fill pie crust and place a layer of broken macaroons. Cover with whites of eggs beaten stiff, with 1 tablespoon of sugar, then brown carefully. Mrs. Beadell.

CHOCOLATE PIE

One cup milk, 2 tablespoons bitter chocolate, $\frac{3}{4}$ cup sugar, 1 whole egg, 2 yolks, pinch of salt, 1 teaspoon vanilla. Method: Dissolve chocolate in hot water, then add boiling milk, sugar, eggs, salt and vanilla. Bake in unbaked pie crust. After pie is baked top with meringue and brown. Meringue: Whites of 2 eggs, 2 teaspoons sugar. Mrs. Wm. Heider.

COMPANY APPLE PIE

One large sour apple, grated, 1 egg white, 1 cup of sugar. Beat egg white until stiff and add sugar and grated apple. Beat together until the mixture is thick and creamy. Spread over the top of an apple pie baked with one crust. Mrs. F. A. S.

LEMON PIE

Yolks of 3 eggs, $\frac{1}{2}$ cup granulated sugar, grated rind and juice of one lemon, 3 tablespoons of hot water. Beat yolks and sugar together. Add lemon juice and rind and water and boil in double boiler until a thin custard, take off stove to cool. While cooling beat the three whites of eggs quite stiff, add $\frac{1}{2}$ cup of granulated sugar, until well mixed, then fold into custard and mix well, turn into your previously baked pie crust. Put in very hot oven long enough to brown top. Pie Crust: $1\frac{1}{4}$ cup of sifted flour, 7 level tablespoons of lard, 3 tablespoons of cold water, a little salt.

LEMON PIE

One cup hot water, 1 cup sugar, 1 tablespoon of corn starch, juice and grated rind of 1 lemon. Cook for a few minutes. Add yolks of 2 eggs; bake bottom crust, add above filling and on top put meringue, made of the whites of 2 eggs and 1 tablespoon of pulverized sugar.

LEMON PIE DE LUXE

One lemon, 1 cup milk, 1 cup sugar, 2 teaspoons vanilla, 2 eggs, 1 tablespoon butter (melted), $1\frac{1}{2}$ tablespoon flour. Separate yolks from whites of eggs. Mix yolks with sugar, melted butter, grated rind of lemon, flour and lemon juice. Add cup of milk and vanilla. Beat egg whites stiff and add to the mixture. Bake in one crust. Mrs. Paul F. Bente.

LEMON SPONGE PIE

Beat 3 tablespoons of butter to a cream. Gradually add $1\frac{1}{2}$ cups of sugar. Then the beaten yolks of 3 eggs, grated rind of 1 lemon, juice of $1\frac{1}{2}$ lemons. Mix 5 rounding tablespoons of flour in a cup of milk and stir into mixture, then gradually stir in 1 cup of milk and lastly fold in the whites of 3 eggs beaten stiff. Bake in pie plate lined with pastry as for custard pie. Bake 45 minutes in moderate oven. Mrs. Wm. F. Hitzeman.

MOCK MINCE MEAT

One peck green tomatoes, 4 pounds brown sugar, 2 pounds raisins, 4 tablespoons cinnamon, $\frac{3}{4}$ pound suet, 1 tablespoon cloves, 1 tablespoon salt, 1 teaspoon allspice, 1 teacup vinegar. Grind tomatoes and suet in foot chopper, mix and cook thoroughly. Seal while hot. 1 pint cherries may be added, also apples chopped to give flavor.

PEACH PIE

Line a pie plate with rich puff paste and bake it. Prick it in places with a fork to prevent it rising in uneven surfaces. While the crust is baking, put a quart of canned peaches through the sieve or colander, and spread this in the crust while it is still hot. Cover with a meringue made by beating the whites of 3 eggs to a stiff froth with 3 tablespoons of powdered sugar. Flavor with a little vanilla. Return this to the oven and let it bake till the meringue is a light brown. This pie is as delicious as it looks.

Mrs. J. M. E. Riedel.

PUMPKIN PIE

Two cups steamed or baked pumpkin, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 pint scalded milk, 2 tablespoons flour. Rub pumpkin through sieve, and add sugar, flour, salt, spices, milk and well beaten egg. Line pie pan with crust and pour in filling. Bake in a moderate oven (350 degree) for one hour.

RHUBARB CUSTARD PIE

Two and one-half cups of rhubarb, 1 cup of sugar, 1 tablespoon of melted butter, 2 tablespoons of flour, 2 egg yolks. Wash the rhubarb and cut into half-inch pieces. Then pour boiling water over rhubarb and let stand a few minutes. Beat the egg yolks and add sugar and flour. Mix the rhubarb and melted butter together and pour in unbaked crust. Bake about 30 minutes in a hot oven or 350° F. Beat the whites of eggs and add 1 tablespoon of sugar for the top. Bake until brown.

Mrs. Ed. H. Trier.

RAISIN PIE

Grated rind and juice 2 lemons, grated rind and juice 1 orange, 1 cup light brown sugar, 2 tablespoons water, 2 cups seeded raisins, 1 cup chopped walnuts, $1\frac{1}{4}$ cups water, 2 tablespoons corn starch. Pastry: Line a medium size pie plate with pastry. Combine lemon juice and rind, orange juice and rind, brown sugar, seeded raisins, nuts, and the $1\frac{1}{4}$ cups water and bring to the boiling point. Mix corn starch with 2 tablespoons water and add to the mixture gradually, stirring constantly. Cook five minutes, pour into pastry lined pie plate, put on a top crust, and bake for 30 minutes in a hot oven.

PUMPKIN PIE

One and one-half cups cooked and strained pumpkin, $\frac{1}{2}$ teaspoon ginger or nutmeg, 2 eggs, $1\frac{1}{2}$ cups milk, $\frac{2}{3}$ cup brown sugar, 1 teaspoon salt, 1 teaspoon cinnamon, 2 tablespoons orange juice. Mix pumpkin, sugar, salt and spices. Add lightly beaten eggs, then milk. Beat well, add orange juice and bake.

Mrs. Charles G. Pape.

SOUR CREAM PIE

Two eggs, 1 cup sour cream, $\frac{1}{2}$ cup raisins, 1 pinch salt, $\frac{1}{8}$ teaspoon soda, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cinnamon, 1 tablespoon flour, 1 cup sugar. Beat eggs light, to which add sour cream and raisins. Mix sugar, flour, cinnamon, nutmeg and salt together and add. Pour mixture in an uncooked pie shell. Take part of the pie dough and roll very thin. Cut in narrow strips and lay over the top of pie—one way only. The strips will not sink in the mixture if placed on carefully, and after it is baked the result is pleasing. Bake at 475° F. (hot oven at first) until edges are browned lightly, then lower heat and bake until done.

Mrs. Oscar R. Kiefer.

TIP TOP PIE

Two eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{3}$ cup of cold water, 3 tablespoons of vinegar. Beat the yolks and whites of eggs separately. Add to the yolks half of the beaten whites, the sugar, water and vinegar. Beat until thoroughly blended. Pour into a tin lined with rich pastry and bake in a moderately hot oven—375 degrees. When baked cover with a meringue made of the remaining egg white, blended with 2 tablespoons of sugar, and return to the oven to brown. This makes one small pie, and is delicious.

Mrs. J. A.

CRANBERRY CONSERVE

One quart cranberries, 1 cup cold water, grated rind of 1 orange, pulp and juice of 2 oranges, 1 cup chopped seeded raisins, $2\frac{1}{4}$ cups sugar, $\frac{1}{2}$ cup chopped nuts. Wash cranberries and chop rather coarsely, put in colander and rinse with running water to remove seeds. Add the water, oranges and raisins; cook 15 minutes, add sugar and boil 2 minutes. Add nut meats and pour into glasses.

MATRIMONY JAM

Pare and core 2 pounds apples and stone 2 pounds plums. Put the parings and stones in a preserving kettle with 2 cups water. Simmer 30 minutes, then strain, add $5\frac{1}{2}$ pounds of sugar to the juice, bring to a boil, peel 2 pounds pears, cut up pears and apples, add these with plums to syrup. Boil 30 minutes, pour into glasses, cover with paraffin when cool.

 $\frac{1}{4}$

RHUBARB AND ORANGE JAM

Two cups finely cut rhubarb, 3 oranges, 2 cups granulated sugar. Remove the outer string part of the rhubarb and cut in tiny pieces. There should be 2 cups. Remove rinds from oranges, scrape off as much of the white part as possible and cut in shreds. Take the pulp out of the skin and put pulp, shredded rind, rhubarb and sugar into preserving kettle. Bring slowly to the boiling point. Skim carefully and boil until the jam thickens when a little is tested on a cold saucer. Fill jelly glasses with jam. When cold cover with paraffin and store in a dry, cool place.

SPICED GRAPES

Seven pounds Concord grapes, 5 pounds granulated sugar, 1 pint cider vinegar, 2 tablespoons cinnamon, 2 tablespoons cloves, ground. Wash grapes and cook soft enough to run through strainer. Cook slowly one hour from time it begins to boil. Seal in small jars with paraffin. Very nice with cold meats.

QUINCE HONEY

Quince honey is a delicious and inexpensive sweet. Choose for this purpose only fully ripe and juicy quinces, then pare, core and grate them. To a cup of fruit allow 3 cups of sugar and $\frac{1}{2}$ cup of water. Boil sugar and water until it spins a thread, add the quinces and continue boiling until it is as thick as honey. Put in jars and seal.

A. B. C.

CRANBERRY ICE

One quart cranberries, 2 cups water, $2\frac{1}{2}$ cups sugar, juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ pint cream, 1 egg white. Cook berries in water until tender. Pour into sieve and rub pulp through. Add sugar and cook again until sugar is well dissolved. Add lemon juice. Put in freezer and turn until mixture begins to get thick. Open freezer and add cream and stiffly beaten egg white. Continue turning until mixture is stiff.

DELECTABLE APRICOTS

A few apricots added to peach preserves give more than their worth in piquant flavoring. They add zest to any preserve or jelly.

CARAMEL ICE CREAM

Scald 2 cups milk and dissolve in it $\frac{1}{2}$ cup sugar that has been caramelized. Pour this over 2 eggs that have been beaten with $\frac{1}{2}$ cup granulated sugar. Cook this in a double boiler until it will coat a spoon. Strain, chill and add 2 cups thick cream and freeze. Mrs. A. E. H.

PINEAPPLE ICE

Mix together 2 cups shredded pineapple, $1\frac{1}{4}$ cups cold water. Add enough sugar to suit taste. Let stand 30 minutes. Add 2 tablespoons lemon juice and freeze. H. C. R.

PEACH MOUSSE

One teaspoon granulated gelatin, 3 tablespoons cold water, 1 cup peeled crushed peaches, 1 tablespoon lemon juice, $\frac{3}{4}$ cup sugar, 2 cups stiffly beaten cream. Soak gelatin in cold water 3 minutes; dissolve over hot water; add peach pulp, lemon juice, and sugar; set in cool place 10 minutes, then add stiffly beaten cream. Fill the moistened ice cream mold very full. Add heavy sheet waxed paper and place lid on securely. Pack in equal parts coarse salt and chopped ice for four hours.

STRAWBERRY ICE CREAM

One quart crushed strawberries, 1 cup sugar, 1 quart cream, 1 cup sugar, 1 tablespoon vanilla. Wash and hull berries, crush well, and add 1 cup sugar. Let stand 30 minutes. Mix cream, add 1 cup sugar, vanilla, and pour into cold freezer, which has been well scalded before cooling. Freeze to "mushy consistency, add strawberries and freeze until stiff. Remove dasher and pack with salt and ice, letting stand two hours to ripen.

Puddings, Cold Desserts, Sauces

ANGEL CHARLOTTE RUSSE

One and one-half tablespoons Knox gelatin, $\frac{1}{4}$ cup cold water, $\frac{1}{4}$ cup boiling water, 1 cup of sugar, 1 pint of heavy cream, $\frac{1}{2}$ dozen macaroons broken in small pieces, 1 dozen marshmallows cut in pieces, 2 tablespoons of chopped candied cherries, $\frac{1}{4}$ pound of blanched chopped almonds. Soak gelatin in cold water, add boiling water and sugar. When cold, add cream beaten stiff, add all the other ingredients, turn into a mold and chill. Nice to serve with angel food cake.

Mrs. H. Franke.

APPLE DUMPLINGS

Peel and quarter apples, as many as you would like; must be good cooking apples. Then make a rich baking powder biscuit dough, roll out a little thicker than pie crust, cut pieces large enough to wrap up each quarter of apples, lay in bottom of baking pan, then when you have enough, which is about two apiece for your family, cover with a cup of sugar and pour in sweet milk, till all float easily, sprinkle with cinnamon and bits of butter, set in oven and bake about 30 minutes. The milk and sugar make a delicious sauce of their own and is all ready to dish up when you are in a hurry.

Mrs. W. F. Sander.

BANANA CHARLOTTE

Soak $\frac{1}{3}$ of a package of granulated gelatin in $\frac{1}{3}$ of a cup of cold water. Peel 4 bananas and rub or press through a sieve into a double boiler. Stand over the fire and when very hot add 1 cup of sugar and stir until the latter is dissolved. Add the gelatin and stir until it is dissolved, then take from the fire and add the juice of a lemon or an orange and 4 tablespoons of water. Set aside until beginning to thicken, then fold into it the stiffly whipped whites of 4 eggs. Turn into a wetted mold lined with sliced bananas and when set, turn out and garnish with whipped cream.

Mrs. A. Foellinger.

BAVARIAN CREAM

Whites of 3 eggs beaten very light, 1 pint whipped cream, 1 ounce of gelatin (soak 1 hour in cold water, drain and dissolve in a little hot water). Flavor with vanilla. Beat the eggs and cream together; add the sugar to sweeten flavor; then add the gelatin. Beat again until the mixture begins to thicken and pour into molds. Serve very cold with cream.

CARAMEL TOAST PUDDING

Three-fourths cup sugar, 2 slices toast, 2 cups hot milk, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, 1 egg. Caramelize the sugar; cut each slice of toast in quarters, dip in caramel, and arrange in baking dish. Add milk to the remaining caramel, and stir until dissolved. Add butter, salt, nutmeg and egg which has been slightly beaten; pour over the toast and bake in a slow oven about half an hour. Serve with cream, or caramel sauce.

CHARLOTTE RUSSE

One and one-half pint whipping cream, 1 cup milk, 3 whites of eggs, $\frac{3}{4}$ cup powdered sugar, flavor with vanilla. Soak $\frac{1}{4}$ package Knox or silver white gelatin in milk for 10 minutes, then leave it near the fire and stir until dissolved; beat eggs very stiff and add half of the sugar in a separate bowl, beat cream and add the rest of the sugar and vanilla. Put in beaten eggs and last, add the cool gelatin. Beat all together until stiff. Set in cool place. Serve with lady fingers. Mrs. F. H. Scheumann.

CUP CUSTARD

Break into a coffee cup an egg. Put in 2 teaspoons of sugar. Beat it thoroughly; add a pinch of salt and a pinch of grated nutmeg. Fill the cup with sweet milk. Turn into another cup well buttered and set in a pan of boiling water, reaching nearly to the top of the cup. Set in the oven and when the custard is set, it is done. Serve cold.

DATE PUDDING

Three eggs, 3 tablespoons sugar, 3 tablespoons flour, $1\frac{1}{2}$ teaspoons of baking powder, 1 cup English walnuts (cut), 1 pound dates. Put dates in boiling water for 10 minutes, pit and cut in half, bake, serve cold with whipped cream.

CREAM PUFFS

One cup hot water, $\frac{1}{2}$ cup butter. Boil both together and while boiling stir in 1 cup of sifted flour. Stir to a smooth paste. When cold, add 3 eggs, 1 at a time, not beaten. Stir 5 minutes. Drop separately with tablespoon in buttered tin. Bake in quick oven 25 minutes. Do not open oven door more than necessary. Filling: 1 cup milk, $\frac{1}{2}$ cup sugar, 2 tablespoons of cornstarch. Cook till thick. Flavor with vanilla. When cool, fill puffs with cream by opening one side of puffs. Mrs. O. Tresselt.

CHOCOLATE ICE BOX PUDDING

Dissolve in double boiler 2 whole cakes German sweet chocolate in $\frac{1}{2}$ scant cup hot water, add small lump of butter, stir till smooth, remove from stove when dissolved, add 2 tablespoons of granulated sugar. Then add one at a time yolks of 6 eggs, beating all the time. Then fold in well beaten whites of eggs. Line dish with about 2 dozen lady fingers (split), pour in mixture, put on ice and let stand full half day or longer. Serve with whipped cream. Miss Mamie Heine.

DATE AND NUT PUDDING

One cup brown sugar, yolks of five eggs, beaten together, $\frac{1}{4}$ cup flour, 1 teaspoon baking powder, 1 pound stoned dates, $\frac{3}{4}$ pound English walnuts; dates and walnuts cut fine. Stir in first part; fold in whites of eggs and bake in two layers. Cut or break in small squares and serve with whipped cream. Mrs. C. P.

HEAVENLY CHOP SUEY (DESSERT)

One pint of cream (whipped), $\frac{1}{2}$ can peaches or pineapple, and a cupful of the juice, $\frac{1}{4}$ pound almonds and pecans, mixed, small bottle of cherries, 1 dozen macaroons, 1 dozen marshmallows, 1 envelope Knox gelatin, $\frac{1}{2}$ cup boiling water, 1 cup sugar. Cut up nuts, marshmallows, peaches and cherries; whip cream, then put gelatin in bowl with enough cold water to cover it. Let it soak a few minutes then pour over it $\frac{1}{2}$ cup of boiling water. Stir until dissolved, then add fruit juice and 1 cup sugar, then whip into cream, then add other ingredients. Stir well and put into square mold. Mrs. O. W. Scheumann.

ESTELLE PUDDING

Three eggs well beaten, $2\frac{1}{2}$ tablespoons of sugar, 2 tablespoons of butter, $\frac{3}{4}$ cup of sweet milk, 1 cup raisins chopped; 2 teaspoons baking powder, flour to make the consistency of cake batter, steam 35 minutes and serve with cold cream sauce. Sauce: 4 tablespoons of sugar, 2 tablespoons of butter, 1 tablespoon of flour, stir to a cream. 1 cup boiling water. Flavor to taste.

Mrs. F. J. Rump.

FLOATING ISLAND WITH FRUIT

Two cups scalded milk, 2 egg yolks, 1 whole egg, $\frac{1}{8}$ teaspoon salt, 4 tablespoons sugar, $\frac{1}{2}$ teaspoon vanilla, fresh fruit, 2 egg whites. Scald the milk in top of double boiler. Beat slightly the egg yolks and 1 whole egg, sugar and salt. Add the hot milk to the mixture, mix thoroughly and return to double boiler. Cook over hot water until egg coats the spoon, stirring constantly. Cool, and serve over fresh fruit, berries, etc., using stiffly beaten egg whites, sweetened, as meringue.

HIMMELS FUTTER—(DESSERT)

Six eggs, $\frac{1}{2}$ pound powdered sugar, $\frac{1}{2}$ pound dates, $\frac{1}{4}$ pound walnut meats, $\frac{3}{4}$ cup wheat bread crumbs, $1\frac{1}{2}$ teaspoon baking powder. Stir yolks of eggs till light, add sugar and stir hard. Chop nuts and dates and add. Then add the bread crumbs mixed with baking powder. Add whites of eggs beaten very lightly, and bake in two layers. Before serving break into pieces and cover with whipped cream.

Mrs. Burhop.

IMPERIAL RICE

Boil $\frac{1}{2}$ cup rice in 1 quart of water with little salt for 10 minutes. Drain and put in double boiler with 1 pint of milk and boil for 1 hour. Dissolve 1 envelope of gelatin in $\frac{1}{2}$ cup of water. Stir into hot rice; add 1 cup of sugar, $\frac{1}{2}$ teaspoon of almond extract. When congealed add 1 pint of whipped cream. Press down in mold and serve with crushed strawberries or pineapple. Serves ten people.

JELLO PLUM PUDDING

One package lemon Jello, 1 pint water, $\frac{3}{4}$ cup grape nuts, $\frac{3}{4}$ cup raisins, $\frac{3}{4}$ cup walnut meats, $\frac{3}{4}$ cup stewed prunes, $\frac{1}{4}$ cup citron (cut up fine), $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, a little salt. Put in mold. Serve with whipped cream.

Mrs. August Becker.

JELLIED PRUNES

One-half pound prunes, 1 cup sugar, $\frac{1}{4}$ cup lemon juice, $\frac{1}{2}$ package gelatin, soaked in $\frac{1}{4}$ cup cold water. Wash prunes, soak several hours in 2 cups water; cook until soft. Remove prunes from juice, take out stones, cut in quarters. Add enough boiling water to juice to make 2 cups. Pour on gelatin, add sugar and lemon juice, then fruit. Stir twice during hardening process to prevent prunes from settling to bottom. Chill and serve with cream.

LEMON CREAM

Three tablespoons cornstarch, juice and rind of $1\frac{1}{2}$ lemons, 1 cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, $2\frac{1}{2}$ cups boiling water. Mix cornstarch with half of the sugar, add boiling water gradually, cook in double boiler. Add egg yolks beaten with the rest of the sugar, salt, lemon juice. Cook 5 minutes longer. Pour this mixture into the stiffly beaten egg whites, whip vigorously and chill.

Mrs. Herman Mackwitz.

MACARON CREAM

Two cups scalded milk, 3 eggs, $\frac{1}{2}$ cup sugar, 1 tablespoon unphosphated gelatin, 1 teaspoon vanilla, pinch of salt. Make custard of milk, yolks of eggs and sugar, flavor and salt. Dissolve gelatin in $\frac{1}{4}$ cup of cold water, add 2 tablespoons hot milk. Put with custard, when cold add 1 dozen macaroons broken in little bits, then the whites of eggs beaten stiff. Mould and serve with whipped cream.

Mrs. Fred Bonhe.

MARSHMALLOW COMPOTE

One-half pint cream, $\frac{1}{4}$ pound marshmallows, cut in quarters, 1 scant tablespoon of gelatin dissolved in a little hot water, mix altogether. Add chopped almonds, marachino cherries and pineapple. Put in mold and let stand until it hardens. When ready to serve, whip 1 pint of cream and put over. When taken out of mold garnish with marachino cherries if you like. This will serve 6 or 8 people.

Miss M. H.

MARSHMALLOW AND PINEAPPLE DAINTY

Whip 1 cup of cream, then add $\frac{1}{2}$ pound marshmallows cut in quarters and 1 can of crushed pineapple. Mix and serve in dainty glasses.

Caroline M. Walda.

MARSHMALLOW CREAM

Break $\frac{1}{2}$ pound of marshmallows into bits and whip to a stiff solid froth $\frac{1}{2}$ pint of cream. Chop coarsely $\frac{1}{2}$ cup of pecan meats, then mix all the ingredients together thoroughly, and flavor with vanilla or maple extract. Chill for several hours, then arrange halved and split lady fingers in sherbet glasses, fill with the cream, place in the refrigerator till serving time. Garnish with halved pecan meats. An excellent dessert.

Mrs. Paul F. Bente.

MAPLE SPONGE

Boil 2 cups brown sugar, $\frac{1}{2}$ cup of hot water to a syrup, soak $\frac{1}{2}$ package of plain gelatin in $1\frac{1}{2}$ cups of cold water, and pour the hot syrup over this. Put in cold place and when nearly set beat in the stiffly beaten whites of 3 eggs and a cup of chopped walnuts. Serve with a custard made of the yolks of the eggs, 1 pint of milk, tablespoon of sugar and a little flour to thicken.

Mrs. Herman Mackwitz.

PARADISE PUDDING

Two boxes lemon Jello, dissolved in 2 pints of boiling water. When it sets whip until white. Then add $\frac{1}{2}$ pint of whipped cream, 1 dozen macaroons rolled fine, $\frac{1}{4}$ pound blanched almonds (cut very thin), $\frac{1}{4}$ pound marshmallows cut fine. 1 can of pineapple cut fine. Line a spring pan with lady fingers (1 dozen) and put in a cool place to set.

Mrs. Otto Albrecht.

PEACH TAPIOCA

Press the pulp from 1 pint of canned peaches thorough a sieve, saving the juice. Stir together $\frac{1}{4}$ cup of minute tapioca, $\frac{1}{4}$ cup of sugar and boil in $1\frac{1}{2}$ cups of water for 15 minutes. Add the peach pulp and juice, stir thoroughly and mould. Serve with whipped cream. Mrs. L. Siebold.

PINEAPPLE SPONGE

One envelope of gelatin, 1 cup pineapple juice, 1 cup pineapple pulp, $\frac{1}{2}$ cup sugar, whites of 4 eggs. Mix in the following manner: Heat gelatin in $\frac{1}{2}$ cup pineapple juice, keep hot. Beat the whites of the four eggs very stiff, slowly add the hot gelatin, next add the sugar, then the other half cup pineapple juice and lastly the pulp. Mold and serve with whipped cream. In cold weather it is ready to serve in 10 minutes. Any tart fruit may be used.

PINEAPPLE PUDDING

One-half cup butter, 1 cup sugar, 1 egg (beaten), 1 cup milk, 2 cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt (mix alternately with the milk), 1 cup diced pineapple added last. Bake in a moderate oven.

Mrs. E. H. Moellering.

PRUNE WHIP

Soak 1 pound of prunes over night. Cook in as little water as possible until tender. Then cool them and remove stones and cut in small pieces or mash quite fine. Whip the whites of 5 eggs to a soft froth, add a pinch of cream of tartar and beat until stiff and dry. Then gradually whip in 1 cup of powdered sugar or more. Lightly stir in the prunes, turn into a buttered dish, stand in a pan of boiling water and bake in moderate oven for 1 hour. Serve with whipped cream.

Mrs. Chas. E. Rippe.

PRUNE WHIP

One-third pound prunes, whites of 5 eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ tablespoon lemon juice. Pick over and wash prunes; then soak several hours in cold water to cover. Cook in same water until soft. Remove stones and rub prunes through a strainer; add the sugar and cook 5 minutes. The mixture should be of the consistency of marmalade. Beat whites of eggs stiff. Add prune mixture gradually when cold, and lemon juice. Pour lightly on buttered pudding dish. Bake 20 minutes in slow oven. Serve cold with cream or boiled custard.

PLUM PUDDING

One cup brown sugar, 1 cup dark corn syrup, 1 cup milk, 2 cups flour, 1 cup bread crumbs, 5 eggs, 2 teaspoons soda, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup puffed raisins, $\frac{1}{2}$ cup nuts, 1 cup figs. Chop figs, raisins and nuts and mix all together. Grease and flour mold before turning in the mixture. Steam one hour.

SUET PLUM PUDDING

One cup suet chopped fine, 1 cup dark corn syrup, 1 cup nectar raisins, 3 cups flour, 1 cup sour milk, 2 teaspoons soda, $\frac{1}{2}$ teaspoon salt. Spice if you wish. Mix and steam three hours.

PLUM PUDDING

Three pounds raisins chopped fine, 2 pounds currants chopped fine, $\frac{1}{2}$ pound citron chopped fine, $\frac{1}{2}$ orange peel chopped fine, $\frac{1}{2}$ lemon peel chopped fine, 4 cups bread crumbs, 2 cups flour, 2 cups chopped suet, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup brandy, $\frac{1}{2}$ cup of sherry, 1 pint grape juice, 5 eggs beaten separately; put white in last. Salt to taste. Put in fruit together with the flour. Rub it all in the fruit with your hands; mix well then add all together mixing in white of eggs last. I pack in pound coffee cans and steam them in the steamer 3 hours after the water begins to boil. This amount makes four good sized puddings. Don't fill your cans more than $\frac{3}{4}$ full for it swells and will push the cover off. You can serve it with brandy sauce or just a plain pudding sauce or lemon sauce.

Mrs. H. H. Hartwig.

RICE PUDDING

One-half cup rice, 2 cups milk, 2 cups boiling water, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg grated, 1 cup seeded and chopped raisins. Wash the rice; mix with other ingredients, pour into buttered baking dish and bake slowly for 3 hours. Stir 3 or 4 times during first hour to prevent rice and fruit from settling. Serve with cream.

RICE WHIP

Boil 4 tablespoons of rice in $1\frac{1}{2}$ cups of water until very soft. Then add 1 tablespoon of Knox Sparkling Gelatine and 1 teaspoon of lemon dissolved in 1 cup of cold water. Add this to rice with 1 cup of sugar and a few drops of vanilla. Beat while rice is still warm. Let stand until firm and fold in 1 cup of whipped cream. Add pineapple or cherries or anything else desired.

Mrs. Clara M. Gross.

STEAMED BREAD PUDDING

Two cups bread crumbs, 1 cup nutmeats, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 cup butter, 1 egg, 1 cup brown sugar, 1 cup sour milk, 1 teaspoon soda. Mix dry ingredients, cream butter, sugar and egg mixture; put together with sour milk and soda. Steam two hours. Serve with whipping cream (serves 12 people.)

RAISIN LEMON WHIP

Two teaspoons gelatin, $\frac{1}{4}$ cup cold water, 2 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, 1 cup boiling water, 2 eggs, pinch salt, $\frac{1}{2}$ lemon, 1 cup dried peaches, 1 cup seedless raisins, $\frac{1}{2}$ cup prunes, $\frac{1}{2}$ cup figs. Soften gelatine in cold water. Mix together cornstarch and sugar. Add boiling water and cook until clear, stirring constantly. Remove from fire and beat in softened gelatin, egg yolks, salt, lemon juice and grated rind. When cold add the raisins which have been plumped by boiling in water for five minutes, and the other fruits cut in pieces. Fold in the beaten egg whites. Recipe makes eight servings.

SAILOR DUFF—(PUDDING)

One egg, 2 tablespoons butter, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup molasses, 2 tablespoons sugar, 1 teaspoon soda dissolved in a little hot water. Beat all together well, add $\frac{1}{2}$ cup boiling water. Steam about 2 hours. Sauce: 1 cup powdered sugar, yolks of 2 eggs, mix to paste and add 1 pint whipped cream. This serves eight people.

SNOW BALLS

Cream $\frac{1}{2}$ cup butter, add 1 cup of sugar, whites of 4 eggs, 2 teaspoons baking powder, 2 cups of flour, $\frac{1}{2}$ cup sweet milk. Steam twenty minutes in cups and they will come out nearly round. Roll in powdered sugar and serve with sauce. Snow Ball Sauce: 1 cup sugar, $\frac{1}{4}$ cup of butter. Beat to a cream and add 1 pint of ripe strawberries.

Mrs. Charles G. Pape.

TAPIOCA CREAM

Take 1 pint of milk, 2 tablespoons of tapioca, 2 tablespoons of sugar, 1 saltspoon of salt, 2 eggs. Wash the tapioca; add enough water to cover it and let stand in a warm place until the tapioca has absorbed all the water. Then add the milk and cook in double boiler, stirring often until the tapioca is clear and transparent. Beat the yolks of the eggs; add the sugar and salt and the hot milk. Cook until it thickens. Remove from the fire; add the whites of the eggs beaten stiff. When cold add half teaspoon vanilla.

SOFT CUSTARD

One teaspoon cornstarch, 1 pint milk. Mix the cornstarch with a small quantity of the milk and flavor. Beat up two eggs; heat the remainder of the milk to near boiling; then add the cornstarch, the eggs, 1 tablespoon sugar, a little butter and salt. Boil the custard 2 minutes stirring briskly.

STEAMED FIG PUDDING

Take $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sugar, 1 egg well beaten, 1 cup milk, $\frac{1}{2}$ cup molasses, $2\frac{1}{2}$ cups flour, 5 teaspoons baking powder, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon salt, 1 pound figs chopped, $\frac{1}{4}$ cup currants, $\frac{1}{2}$ cup flour. Mix shortening and sugar, and beat until creamy; add egg, milk and molasses, and the $2\frac{1}{2}$ cups of flour sifted with baking powder, spices and salt. Beat well, add figs and currants mixed with $\frac{1}{2}$ cup flour. Pour into greased mold and steam three hours. Serve with Currant Jelly Sauce.

UPSIDE DOWN PRUNE CAKE

Two cups of cooked prunes, 1 cup light brown sugar, 3 tablespoons of butter, $\frac{1}{2}$ cup of nutmeats, 1 egg, $\frac{1}{2}$ cup of prune juice, 1 cup of sifted flour, 1 teaspoon of baking powder, 1 teaspoon of vanilla, 3 drops of maple flavoring. Melt butter in a large frying pan. Sprinkle brown sugar evenly over this, then nut meats. Pit prunes and lay on this, skin side up. Set pan in a warm place while making the batter. Beat the egg, add sugar, and beat until creamy. Add flour with which baking powder has been sifted, alternately with the prune juice. Add flavoring. Pour batter evenly into the pan and bake from 35 to 45 minutes at 375 degrees. When done turn out onto a large plate or tray. Serve hot with ice cream, hard sauce, or whipped cream.

M. H. P.

Sauces

PINEAPPLE SAUCE

Two tablespoons cornstarch mixed with a little water to form a paste; add 1 cup water, let boil about 3 minutes, take off fire and add 1 cup sugar, $\frac{1}{2}$ teaspoon salt; let boil 5 minutes, take off and add 1 tablespoon butter, $\frac{1}{2}$ cup diced pineapple.

Mrs. E. H. Moellering.

PUDDING SAUCE

One-half cup butter, 2 tablespoons cream, $1\frac{1}{2}$ cups pulverized sugar, pinch of nutmeg. Beat well.

PINEAPPLE DRESSING

Mix 1 teaspoon flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon dry mustard; add 1 egg; beat well, then add $\frac{1}{2}$ cup pineapple juice. Pour all in a double boiler; set over hot water and cook, stirring constantly until mixture thickens then turn into a bowl, add 1 tablespoon butter and 1 tablespoon lemon juice. Chill thoroughly. Then add $\frac{1}{2}$ cup of whipped cream.

Mrs. Louis Seabold.

PUDDING SAUCE

One cup sugar, 3 tablespoons butter, 2 tablespoons flour, 3 cups boiling water, flavoring. Pour the boiling water over the mixed sugar and flour and boil a few minutes and add butter. Flavor to taste. Nutmeg, vanilla, lemon or orange rind may be used.

SAVAGE PUDDING SAUCE

One and one-fourth cups sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{2}$ cup milk, flavoring. Cream together butter and sugar. Add beaten egg yolk. Then add the milk slowly and continue beating to keep sauce from separating. Add stiffly beaten egg white and flavoring.

Rolls and Muffins

CHEESE BISCUITS TO SERVE WITH SALADS

Sift together 2 cups of flour and 3 teaspoons baking powder; add $\frac{1}{2}$ cup grated cheese and $\frac{1}{2}$ teaspoon salt. Work in 2 tablespoons butter with tips of fingers, add cup of milk. Drop from spoon in uniform small portions on baking sheet. Bake 15 minutes in moderate oven.

Caroline M. Walda.

DINNER ROLLS

One cake Fleischmann's yeast, 1 cup warm water, 1 cup milk, 1 cup mashed potatoes, 1 cup flour, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup melted butter, $1\frac{1}{2}$ teaspoons salt, 2 eggs. Scald milk and let cool; add potatoes, flour, sugar, salt, eggs and yeast dissolved in warm water. Let rise two hours. Then add melted butter and enough flour to knead. Let rise two hours more. Roll $\frac{1}{2}$ inch thick, cut with small round cutter, brush with butter, fold and press edges together. Let rise 2 hours. When ready for oven brush with milk and bake from 15 to 20 minutes. This dough will keep on ice for several days after the second rising. When ready to use, roll, let rise two hours and bake.

Mrs. M. Luecke, Jr.

DATE AND NUT MUFFINS

One cup flour, $2\frac{1}{2}$ cups bran, $\frac{3}{4}$ teaspoon salt, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup chopped nuts, 2 eggs, $1\frac{1}{2}$ cups sour milk or buttermilk, 2 tablespoons melted butter. Mix and sift dry ingredients thoroughly. Add chopped dates and nuts, sour milk or buttermilk, unbeaten eggs and butter. Mix thoroughly and quickly. Pour into a well oiled set of muffin tins and bake in a quick oven (450 degrees) for 30 minutes. This makes 18 muffins.

GINGERBREAD

One-half cup of molasses, $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup of lard and butter, 2 eggs, $\frac{1}{2}$ cup of sour milk, $1\frac{1}{2}$ cups of flour, 1 teaspoon of soda, 1 teaspoon of ginger, 1 teaspoon of cinnamon.

M. D.

DATE GINGERBREAD

One-half cup shortening, $\frac{1}{2}$ cup brown sugar, 1 egg, $\frac{1}{2}$ cup molasses, 1 cup sour milk, $\frac{1}{4}$ teaspoon salt, 2 cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, 2 teaspoons ginger, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves. Sift flour with baking powder and soda. Add the remaining dry materials, stir in the molasses, sour milk and melted shortening. Add dates which have been cut in small pieces, and put into greased pan. Bake 1 hour in a moderate oven.

HEALTH GEMS

Three-fourths cup of brown sugar, butter or lard the size of an egg, 1 cup of sour milk (or water), 1 cup of white flour, 3 cups bran, 1 teaspoon of baking powder, 1 teaspoon of cinnamon (scant), 1 teaspoon of soda dissolved in 1 cup of hot water, 1 teaspoon of salt, very scant; add 1 cup of raisins, nuts, dates or figs. Bake 20 minutes in a slow oven.

Mrs. W. W. Hackney.

MUFFINS

One-half cup sugar, 2 tablespoons butter, 2 eggs, 1 cup milk, 2 even cups flour, 2 teaspoons baking powder.

Mrs. F. J. S.

ORANGE PUFFS

One-half cup butter, 2 eggs, 2 cups pastry flour, 2 teaspoons baking powder, $\frac{2}{3}$ cup sugar, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ teaspoon salt, grated rind of 1 orange. Cream the butter and sugar together. Add the well beaten egg yolks. Mix and sift dry ingredients and add to first mixture, alternately with milk. Cut and fold in the stiffly beaten egg whites and grated orange rind. Pour into greased muffin pans and bake in a hot oven (400 degrees), for 25 minutes.

PARKER HOUSE ROLLS

Dissolve 1 cake compressed yeast and 1 teaspoon sugar in a little warm water. Scald 1 pint sweet milk, 1 teaspoon sugar, 1 teaspoon salt, 1 granitespoon lard and butter, ($\frac{1}{2}$ of each), add yeast and stir in 3 pints sifted flour with a silver knife. Let rise, then cut with biscuit cutter, put lump of butter on, fold over and let rise. Then bake in moderate oven.

Mrs. F. J. Schafer.

POPOVERS

Four eggs, beat well; 1 cup milk or water, beat again, 2 cups flour, little salt. Put in hot buttered iron pans, fill half full and bake in hot oven 30 minutes. This fills two popover pans; 22 popovers.

RICE GRIDDLE CAKES

One cup boiled rice, 2 cups milk, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, $1\frac{1}{2}$ cups flour, 1 tablespoon butter, 2 teaspoons baking powder, 1 egg. Put the cooked rice to soak with one cup of milk, and in the morning add the salt, sugar, butter, flour and baking powder. Beat the mixture well and add the well-beaten egg and the remaining cup of milk. Bake on a hot oiled griddle.

SOUR CREAM BISCUIT

Two cups flour, 1 teaspoon flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, 1 cup sour cream, 2 tablespoons shortening. Sift dry ingredients together, work in shortening with two case knives; add enough cream to make as soft a dough as can be handled well. Roll out very lightly on floured board to 1 inch in thickness, cut with small round cutter, and bake in a hot oven for 12 minutes.

SAUSAGE ROLLS

Make a baking powder biscuit dough, roll and cut into pieces 4 inches wide and 6 inches long, spread with sausage meat and roll up; press ends together and bake half an hour in buttered pan.

WAFFLES

One and one-half cups flour, $\frac{1}{2}$ teaspoon salt, 3 teaspoons baking powder, 1 teaspoon sugar, 1 egg well beaten, 1 cup milk, 2 tablespoons melted butter. Mix and sift dry ingredients. Add egg, milk, and butter, and beat well. Cook in a hot, well oiled waffle iron.

RICE WAFFLES

Add to the above recipe $\frac{1}{2}$ cup of cooked rice, mixing it thoroughly with the beaten egg before adding.

Salads and Salad Dressings

APPLE AND CREAM CHEESE SALAD

One cup diced apples, 1 cup diced celery, $\frac{1}{2}$ cup chopped dates, $\frac{1}{3}$ cup diced cream cheese, $\frac{1}{4}$ cup nut meats, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ cup mayonnaise dressing, 4 lettuce leaves. Mix the apples, celery, dates, cream cheese and nuts. Add the salt, pepper and mayonnaise, and serve very cold on the lettuce leaves.

BEST OF ALL FRUIT SALAD

One dozen Jonathan apples, 1 can of sliced pineapple, 1 pound of white grapes, 1 cup of English walnuts, 1 dozen marshmallows, juice of 1 lemon. Dice the apples and add the lemon juice to keep them from turning dark. Cut pineapple in small pieces, seed the grapes, cut the marshmallows into small pieces, and mix together the fruit, nuts and marshmallows. Serve with this dressing: Juice from the can of pineapple, 3 eggs, 1 cup of granulated sugar, 2 tablespoons of butter, 2 tablespoons of flour, $\frac{1}{2}$ pint of whipped cream. Boil the pineapple juice. Beat the eggs lightly and add the sugar and flour which have previously been mixed. Pour the boiling juice into this mixture, stirring constantly, then place on the stove and cook thoroughly, adding the butter. When cold add to the fruit mixture. Just before serving stir in the whipped cream. Try this, and you will agree with me that it is the "Best of All" fruit salad.

Mrs. A. J., Missouri.

CARROT SALAD

Grind fine 1 cup carrots, 1 green mango and 1 onion. Cut fine 1 cup of celery and 1 cup of lettuce. Mix with mayonnaise dressing.

Mrs. John Lenz.

BEAN SALAD

One bunch celery cut fine, 1 can kidney beans, 1 dozen small pickles cut in slices, 5 hard boiled eggs, cut in pieces. Dressing: 1 teaspoon mustard, 1 tablespoon sugar, $\frac{1}{2}$ cup vinegar, thicken with flour.

Mrs. Emil Weike.

BERMUDA SALAD

Pare 8 large apples and cut into small dice, $\frac{1}{4}$ pound pecans, 4 hard boiled eggs, 1 stalk celery, 1 small can pimento, all cut fine. Put mayonnaise over apples as soon as cut. Mix in other parts before serving. This salad will serve 12 people.

Mrs. H. Pfeiffer.

BRAZILIAN SALAD

Remove skin and seeds from white grapes cut in halves. Add an equal quantity of shredded fresh pineapple, apples, pared, cored, and cut in small pieces and cut celery in small pieces, then add $\frac{1}{4}$ the quantity Brazil nuts broken in pieces. Mix thoroughly, season with lemon juice. Moisten with cream, mayonnaise dressing.

Mrs. H. P. L.

CALIFORNIA TOMATO CUP

Six tomatoes, $\frac{1}{2}$ cup sliced ripe olives, $\frac{1}{2}$ cup chopped pecans (or English walnuts), 2 pimentos, cut fine, $\frac{1}{2}$ cup diced pineapple, $\frac{1}{2}$ envelope gelatin, 1 cup hot bouillon, $\frac{1}{4}$ cup cold water, salt to taste. Soak gelatin in cold water five minutes. Dissolve in hot bouillon. Set to cool; when set break with a fork. Mix with other ingredients and heap in tomato cups. Serve with mayonnaise or Thousand Island dressing. Total time for preparation, one hour. (Preparation fifteen minutes; six portions.

CUCUMBER ASPIC

Dissolve $\frac{1}{2}$ box of gelatine in 2 tablespoons of cold water; add 1 pint of boiling water, $\frac{1}{2}$ cup of vinegar, juice of 1 lemon, 2 tablespoons of sugar, 1 tablespoon salt. Let this congeal partially and take 1 cucumber, cut fine, 1 green pepper, 10-cent can of pimento chopped and a small onion grated. Mix with the gelatine and let harden.

Augusta Fischer.

GERMAN BEAN SALAD

Cook $\frac{1}{2}$ peck butter or green beans in salt water until tender and drain. Chop fine 1 large onion and put over beans. Fry 1 cup diced bacon to which add 1 teaspoon flour, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, seasoning and $\frac{1}{2}$ cup brown sugar. Pour over beans. Serve hot.

Mrs. August Freese, Sr.

FROZEN FRUIT SALAD

One-half cup sugar, 4 tablespoons flour, $\frac{1}{8}$ teaspoon salt, 3 egg yolks, 2 cups milk, $1\frac{1}{2}$ teaspoons vanilla, 2 teaspoons granulated gelatin, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ pint whipping cream, 1 cup crushed pineapple, 1 cup cut marshmallows, $\frac{1}{4}$ cup nuts. Mix together the first three ingredients and add the egg and milk. Cook until it thickens. Remove from stove and add vanilla. Soak the gelatine in cold water and add to the custard when it is taken from the stove. When cool fold in the stiffly beaten cream, then fruit, marshmallows and nuts. Pour this mixture into paper lined molds and bury in three parts of ice to one of salt for four or five hours or place in an iceless refrigerator to freeze. This recipe serves ten.

GINGER ALE SALAD—(Norma Talmadge)

Dissolve 2 tablespoons of gelatine in $\frac{1}{4}$ cup of cold water and pour over it 1 cup of boiling water. Strain and add 2 cups of ginger ale, 1 cup of sugar, the juice of 1 lemon and 1 orange, 2 tablespoons pineapple juice. Add 1 cup of berries, 1 cup pitted cherries, $\frac{1}{4}$ cup of blanched almonds. Place in molds and chill. Serve in hearts of lettuce with French dressing. Make day before serving.

Caroline M. Walda.

GREEN PEPPER SALAD

One envelope Knox gelatin, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar (or wine), 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded celery, juice of 1 lemon, $\frac{1}{2}$ cup sugar, 1 green mango shredded. Soak the gelatine in cold water five minutes, add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set, add remaining ingredients. Turn into a mold and chill. Cut in squares and serve.

Mrs. H. H. Hartwig.

HAM SALAD

Grind cold ham, chop hard boiled eggs and pickles; mix and moisten with salad dressing. Boiled dressing: $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup vinegar (heated), 1 teaspoon mustard, 1 cup milk (heated), cayenne, 1 egg, 4 teaspoons sugar, 4 teaspoons butter, (may be omitted), $\frac{3}{4}$ tablespoon flour. Method: 1. Mix salt, flour, mustard, pepper and sugar together. 2. Add eggs beaten slightly and the hot milk gradually, then cook over water until thick, stirring constantly. 3. Add hot vinegar and butter. If it curdles, set in a pan of cold water and heat until smooth.

Mrs. H. Auman.

ORANGE AND CELERY SALAD

Four oranges, 1 cup diced crisp celery, $\frac{1}{2}$ cup seeded raisins. Serve in crisp lettuce. Dressing: Beat 1 egg, add $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, a dash of black pepper, $\frac{1}{4}$ teaspoon mustard, and $\frac{1}{2}$ cup vinegar. Cook in double boiler until thick and creamy. Mix with oranges, celery and raisins.

Jennie Lepper.

PIMENTO SALAD

Get large pimentos, place in ice water $\frac{1}{2}$ hour before using. Cream together equal parts of neufchatel cheese and mayonnaise dressing, then add chopped almonds, drained pimentos. Fill with cheese. Arrange on lettuce leaves, top each with whipped cream. Delicious and very attractive.

Mrs. F. M. Thompson.

RED AND WHITE SALAD

One medium-sized cauliflower, 5 beets, $\frac{1}{2}$ teaspoon of minced onion, 1 teaspoon of minced parsley, mayonnaise dressing. Steam the cauliflower until tender, drain and cool. Divide the head into flowerets. Cut the boiled beets into cubes or fancy shapes. When the vegetables are cold, arrange them prettily on lettuce leaves and add mayonnaise dressing to which the minced parsley and onion have been added.

Mrs. R. L. T., California.

SALMON SALAD

One can salmon, flaked, and free from skin and bones, 1 can peas washed and drained, 6 stalks celery cut up fine, 6 hard boiled eggs, diced. Moisten with mayonnaise dressing and toss all together lightly. Chill thoroughly and serve on crisp lettuce.

A. B. C.

SHRIMP SALAD

One cup chopped shrimp, 1 cup chopped celery, 1 cup stuffed olives, 2 hard boiled eggs, 1 tablespoon chopped green pepper, 1 tablespoon chopped onion, 4 tablespoons dressing, $\frac{1}{2}$ cup nuts (if desired). Chop the shrimp after carefully removing the intestinal veins. Put in bowl with the other ingredients, also chopped. If nuts are used, sprinkle over each serving after it is arranged on the bed of lettuce.

Mrs. Paul F. Bente.

SUMMER SALAD

One tablespoon granulated gelatin, $\frac{1}{2}$ cup cold water, 1 cup boiling water, $\frac{1}{3}$ cup lemon juice, $\frac{1}{4}$ cup orange juice, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup diced pineapple, $\frac{1}{4}$ cup diced orange, $\frac{1}{4}$ cup diced apricots, 1 cup boiling fruit juices. Soak gelatine in the cold water for five minutes; add boiling water and boiling fruit juices. Stir until gelatine is dissolved; add sugar, and set in cold place until partially congealed, add fruits and pour into a wetted mold. Let stand about two hours, remove, cut in $1\frac{1}{2}$ inch squares, and serve on lettuce with mayonnaise to which whipped cream has been added.

SWEET BREAD SALAD

Two and one-half pounds sweet breads boiled, 1 can of peas, $\frac{1}{2}$ dozen celery stalks, 1 sweet green pepper. Cut this all in small pieces and mix well with a good mayonnaise dressing. This will serve about 18 people.

Mrs. O. M.

STUFFED CABBAGE LEAVES

Immerse a small cabbage in boiling salted water and boil about two minutes. Drain, then the leaves may be readily pulled off. Make a dressing of the following: $\frac{1}{2}$ to $\frac{3}{4}$ pound of ground round steak, 2 tablespoons of chopped onion, 1 small sweet green pepper, diced very fine, salt, pepper, small amount of savory herbs, $\frac{1}{2}$ to $\frac{3}{4}$ cup of partly cooked rice. Mix well and fill each leaf, fold over and lay in casserole, one layer after another, until dish is nearly full. Slice 3 or 4 fresh tomatoes over the top, or pour over $1\frac{1}{2}$ cups of cooked tomatoes, seasoning with salt, pepper and dots of butter. Put in a hot oven (450 degrees), reduce the heat to 350 degrees, and bake one to one and one-half hours. Serve with Hollandaise sauce, or a thin cream sauce.

TOMATO SURPRISE

Six tomatoes, 1 cup cottage cheese, $\frac{1}{3}$ cup chopped sweet pickle, 1 tablespoon chopped chives, 1 tablespoon chopped onion, 1 teaspoon salt, $\frac{1}{4}$ teaspoon paprika, $\frac{2}{3}$ cup salad dressing, 6 pieces lettuce. Wash and peel tomatoes, cut a one inch cross slice from top of each, and remove blossom end. Scoop out the contents, and refill case with a mixture of cottage cheese, sweet pickle, chives, onions, salt and paprika. Arrange on lettuce, and add salad dressing.

STUFFED TOMATO SALAD

Take as many fresh ripe tomatoes as the number of persons to be served. Peel them and then scoop out the centers. Mix together stewed veal or chicken, which has either been cut into small pieces, or put through the meat grinder, celery, cut into cubes, and stuffed olives, cut up, with mayonnaise dressing. The amount of each ingredient must depend upon the number of tomatoes to be filled and also one's personal taste. Fill each tomato with this mixture, place one or two spoons of mayonnaise on top, and as a garnish, use either one or two strips, or a slice of a mango. Serve on head lettuce or shredded leaf lettuce.

Mrs. Paul E. Wolf, Jr.

YUM YUM SALAD

Heat 2 cups crushed pineapple, add juice of 1 lemon and $\frac{3}{4}$ cup sugar. Stir until dissolved, remove from fire. Soak 2 tablespoons gelatin for 10 minutes in $\frac{1}{2}$ cup cold water. Add to hot mixture and $\frac{3}{4}$ cup grated cheese. When cool and beginning to set add $\frac{1}{2}$ pint cream beaten stiff. Mix thoroughly, put in mold and leave in cold place until firm. Make dressing by mixing 2 tablespoons each of finely chopped celery and green peppers with mayonnaise. Remove from mold, cut in squares and serve on lettuce with dressing.

Mrs. W. Wehrs.

VEGETABLE SALAD

Material: Shredded cabbage, peas (drained), diced celery, whole pecans mix with mayonnaise dressing. Cut cabbage and cover with cold water until nearly ready to serve. Drain and mix cabbage with peas, celery, nuts and dressing.

Mrs. F. H. Schmidt.

FRUIT SALAD DRESSING

Yolks of 4 eggs, $\frac{1}{2}$ cup sugar, rind of 1 lemon, juice of 2 lemons. Boil until thick in double boiler. Cool and add whipped cream serve with pears, white cherries, etc.

Jennie Lepper.

FRUIT SALAD DRESSING

One heaping tablespoon butter, 2 heaping tablespoons flour, blend, $\frac{3}{4}$ cup sugar, 2 egg yolks. Juice of 1 can pineapple, juice of 1 lemon. Cook in double boiler till thick, add whipped cream when serving.

Mrs. E. J. Scheuneman.

WHITE GRAPE SALAD

Take $1\frac{1}{2}$ cups seeded white grapes, $\frac{1}{2}$ cup chopped celery, $\frac{1}{2}$ cup finely chopped nuts, 4 lettuce leaves, $\frac{1}{2}$ cup quartered marshmallows, $\frac{1}{2}$ cup mayonnaise and whipped cream dressing. Mix grapes, celery, nuts and marshmallows, and add the mayonnaise, to which whipped cream has been added. Serve on crisp lettuce leaves.

FRUIT SALAD DRESSING

One-half pound marshmallows, 3 eggs, juice of 3 lemons and rind of one. Melt marshmallows, add eggs one at a time, beating well. Add lemon juice and rind and thin with pineapple juice. When cool add $\frac{1}{2}$ pint whipped cream.

Mrs. Martin Luecke.

FRUIT SALAD DRESSING

One heaping cup of granulated sugar, juice and rind of 2 lemons, 2 eggs beaten separately. Cook in double boiler until thick. When cold, add 2 cups of whipped sweet cream. Use chopped nuts for topping.

Mrs. J. P. Gerding.

HORSERADISH SAUCE

One cup of freshly grated horseradish, 1 teaspoon of salt, 1 teaspoon sugar, $\frac{1}{2}$ saltspoon pepper, 1 teaspoon mustard, 2 tablespoons vinegar. Add this all together with 1 cup of whipped cream. It is especially nice with croquettes of cold meat.

Mrs. Pauline Paul.

HONEY FRENCH DRESSING

Four tablespoons honey, 8 tablespoons olive oil, 4 tablespoons lemon juice, $\frac{1}{2}$ teaspoon salt. Serves 4 portions. Beat together honey, olive oil and lemon juice. Add salt to taste. Very good for grape fruit, pineapple or cucumber salad.

Jennie Lepper.

HOLLANDAISE SAUCE

One-half cup of butter, 2 beaten egg yolks, 1 tablespoon of lemon juice, salt, cayenne, $\frac{1}{2}$ cup of boiling water. Cream butter. Add gradually, stirring well, the egg yolks, lemon juice, salt, and cayenne. Add boiling water slowly. Cook in a double boiler, stirring all the while, until thick as boiled custard. Serve at once.

B. B., Illinois.

MAYONNAISE FOR POTATO SALAD

Six tablespoons of granulated sugar, 4 tablespoons of flour, 2 eggs, (well beaten), 2 cups of milk or cream, (use small can of carnation milk diluted with water); $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup of water, butter size of an egg. Mix the sugar, flour, butter and eggs, then add milk and vinegar. Stirring constantly, let boil until it thickens.

STANDARD CREAM SAUCES

Thin White Sauce: 1 tablespoon butter, 1 $\frac{1}{2}$ tablespoon flour, 1 cup milk, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon salt.

Medium White Sauce: 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon salt.

Thick White Sauce: 4 tablespoons butter, 8 tablespoons flour, 1 cup milk, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon salt.

THOUSAND ISLAND DRESSING

One-half cup mayonnaise dressing, $\frac{1}{4}$ cup chili sauce, 1 tablespoon pimento, 1 tablespoon green pepper, 2 tablespoons celery, $\frac{1}{4}$ cup sour cream. Add to the mayonnaise dressing the chili sauce, chopped pimento, chopped green pepper and celery and mix thoroughly. Just before serving add the stiffly beaten cream. (Note: The cream must be cold when beaten or it will turn to butter.)

HOW TO MAKE CREAM SAUCE

Melt the butter, and when frothy, but not brown, add the flour and blend until smooth, allowing to bubble well. Remove from fire, add cold milk, return to stove and stir constantly until thick, to give smoothness. Season with salt and pepper. Hot milk may be used in place of the cold if added a little at a time, and well blended to keep smoothness. This is called the Hygienic Method since the hot bubbling fat thoroughly cooks the flour. Variation for Brown Sauce: After butter has melted, brown slightly, or add flour and then brown to desired color; always avoid getting too brown for this gives undesirable taste. Usually water, or stock is added to replace milk for gravy, but this is not necessary; part or all milk may be used according to desire.

SALAD DRESSING

Two eggs, $1\frac{1}{2}$ tablespoons mustard, 4 tablespoons sugar, 2 tablespoons flour, $1\frac{1}{2}$ cups sour cream, $\frac{1}{2}$ cup cider vinegar, salt and pepper. Break eggs in a bowl, add remaining dry ingredients, beat thoroughly and add sour cream. Cook in a double boiler until mixture begins to thicken then add vinegar gradually. Cook until thick.

SALAD DRESSING

Yolks of 5 eggs, whites of 3 eggs, tablespoon of vinegar or lemon juice to each yolk, salt, pepper and mustard to taste. Beat eggs well, add vinegar or lemon juice and seasoning. Stir over hot water until very thick. Add as much olive oil as wanted; $\frac{1}{4}$ pint required amount. Add whipped cream, sour or sweet, when ready to serve.

M. L.

SOUR CREAM DRESSING FOR SALAD OR SLAW

One-half cup sour cream, 2 tablespoons vinegar, 1 teaspoon salt, 1 teaspoon mustard, 2 tablespoons lemon juice, 1 tablespoon sugar, $\frac{1}{8}$ teaspoon pepper. Beat cream until smooth, mix other ingredients and beat slowly into cream.

Mrs. C. G.

STUDIO SALAD DRESSING

To 10 tablespoons sugar, 5 tablespoons olive oil, 1 teaspoon salt, juice of 1 lemon and add as much Worcestershire sauce to suit taste, about 3 teaspoons, for tomatoes, apples, raw figs, etc.

Jennie Lepper.

Sandwiches

CLUB SANDWICH

Toast bread and spread with butter. Cover with crisp lettuce, slice of chicken, broiled bacon, a slice of tomato and mayonnaise. Over this place another slice of buttered toast. For the second layer use the lettuce, chicken, bacon, tomato and mayonnaise. Cover with a slice of toast. Cut the whole sandwich in two diagonally. Garnish top with lettuce and slice of tomato topped with mayonnaise dressing. Mrs. A. W. Schwier.

BACON FILLING FOR SANDWICHES

Fry 1 pound of sliced bacon until crisp, put through a food chopper, add $1\frac{1}{2}$ can (small) of pimento pulp and enough mayonnaise dressing to suit the taste, then spread between slices of bread. If bacon is ground while warm, it will grind better. Anna M. Holtman.

CHICKEN AND CELERY SANDWICHES

Put through the finest knife of the meat chopper, 1 cup cold chicken; add to it 1 cup of celery cut very fine and 4 tablespoons of mayonnaise; butter rounds of white bread. Spread. Mrs. S. C. Lee.

HOT CHEESE SANDWICH

Butter thin slices of bread very lightly, sprinkle generously with cheese, press two slices firmly together, cut in half and toast quickly. Serve at once with coffee. Or toast circular pieces of bread, sprinkle with a thick layer of grated cheese, seasoned with salt and cayenne. Place in shallow pan and set in oven to bake until cheese is melted. Serve at once.

KINDERGARTEN SANDWICH

With cookie cutter of fancy shape cut out figure from piece of bread to be used for the top of a bread and butter sandwich. Place the figure cut from the dark bread into the white bread and the white bread figure into the dark bread.

HAM AND EGG SANDWICH

Thin sliced buttered white bread, hard boiled eggs, 1 tablespoon minced ham to each egg, 1 tablespoon mayonnaise or cream dressing to each egg, salt and pepper to taste. Have the eggs finely chopped or pass through a meat chopper, add the ham, dressing and seasoning and mix well. Spread the mixture on slices of buttered bread.

Mrs. A. W. Schwier.

CREAM CHEESE SANDWICHES

Twelve thin slices white bread, $\frac{1}{2}$ cup cottage, or cream cheese, $\frac{1}{2}$ cup chopped nut meats, 1 teaspoon salt, $\frac{1}{4}$ teaspoon paprika, 3 tablespoons salad dressing, $\frac{1}{3}$ cup soft butter. Arrange slices of bread in pairs, buttering one slice of each pair. Make a paste of the rest of the ingredients, and spread this on second slice. Press the two together firmly, cut in halves crosswise, and arrange on a sandwich plate.

SHRIMP SANDWICH

One cup shrimp, 2 hard boiled eggs, $\frac{1}{2}$ cup mayonnaise dressing, 12 ripe olives, salt and pepper to taste. Wash shrimp in cold water and place in bowl with hard boiled eggs. With a fork mash until eggs and shrimp are well mixed. Cut in fine pieces the olives and add to mixture together with salt and pepper. Cut thin slices of bread from large loaf. With a round cutter cut out the center of slices. Butter slices very sparingly, then place a thin layer of shrimp mixture on one slice and press, another slice down on this, having the sandwich meat in appearance. Lay 2 tiny tender shoots of celery on top of each sandwich and across the celery lay two narrow strips of pimento.

Mrs. A. W. S.

TOMATO AND HORSERADISH SANDWICH

One tablespoon butter, $\frac{1}{4}$ cup grated horseradish, 1 tomato, bread. Mix butter, horseradish and mayonnaise together. Skin and slice tomato, sprinkle with salt and paprika. Spread thin slices of bread and butter with the mixture and put slices of tomato between, cut into fancy shapes and garnish with parsley.

Soups

BEEF BROTH

Wipe meat, remove fat and skin, and cut into small pieces. Put into a kettle with bones, add cold water and let stand half hour to extract the juices. Heat gradually to boiling point. Season with salt and pepper and simmer 2 hours, or until meat is tender. Do not allow to boil. Remove fat and strain through a coarse sieve. Serve hot. In reheating use double boiler.

CHICKEN BROTH

Skin and chop up a small chicken or half a large fowl. Put bones and all with a blade of mace, a sprig of parsley, 1 tablespoon of rice and a crust of bread in a quart of water and boil for 1 hour, or until tender, skimming it from time to time. Strain through a coarse colander.

CREAM OF CELERY SOUP

Half cup celery, 1 cup boiling water, salt and pepper, 1 tablespoon butter, 1 tablespoon flour, 1 cup rich milk. Wash and scrape the celery and cut into small pieces; add water and cook until very tender and soft. Renew the water if it boils away. Mash the celery in the water in which it was cooked. Scald the milk. Melt the butter in a saucepan; add the flour and pour on gradually the scalded milk. Cook thoroughly, stirring carefully. Season to taste. Strain and serve immediately with crisp crackers.

CREAM OF POTATO SOUP

Three large potatoes, 4 cups milk, 1 small onion, $1\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 2 tablespoons flour, 2 tablespoons butter. Boil the potatoes till soft, drain and mash. Cook the onion in the milk. Add the scalded milk to the potato, and add salt and pepper. Rub through a sieve. Melt the butter, add flour, and part of the soup. Mix thoroughly, add to the remaining soup, and boil up once.

CANNED VEGETABLES FOR SOUP

One-half peck carrots, 2 pounds onions, 8 bunches celery, 1 head cabbage, chopped coarse. Boil above for 1 hour and add $\frac{1}{2}$ bushel of ripe tomatoes peeled and boiled. Boil again adding seasoning. Put up in quart cans. Yellow beans may also be added. Mrs. Aug. Freese, Sr.

CHILI SOUP

To each pound of beef steak add 2 onions and put through food chopper, then fry in 2 tablespoons of butter until a nice brown, stir often, salt to taste and add 1 tablespoon prepared chili powder and 1 cup water. Cook until meat is tender and add more water to make a rather thick soup.

CROUTONS

Cut stale white bread in slices $\frac{1}{3}$ inch thick. Remove crust, cut into straws $\frac{1}{3}$ inch thick and length of slices. Spread with butter and lay in oven to toast a nice brown. Many prefer croutons with soup instead of wafers.

CREAM OF CELERY SOUP

Separate celery and use outside stalks. Clean and cut in small pieces. Use 2 cups of water and 1 cup of celery; cook until tender; add salt to taste just before celery is done. Add this mixture to 2 cups of heavy white sauce, add lump of butter and serve hot. Mrs. H. C.

CREAM OF TOMATO SOUP

Two cups Borden's Evaporated Milk, 1 cup water, 2 cups of tomatoes, canned or fresh, 2 slices of onion, 1 tablespoon minced parsley, 1 stalk of celery, $\frac{1}{2}$ bay leaf, 1 whole clove, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon pepper, 1 teaspoon sugar, $\frac{1}{4}$ teaspoon soda, 2 tablespoons butter, 2 tablespoons flour. Mrs. Wm. F. Hitzeman.

CREAM OF TOMATO SOUP

Place over the fire a pint of tomatoes. Stew them soft with a pinch of soda. Strain it so that no seeds remain. Set it over the fire again and add a pint of rich hot milk. Season with salt and pepper, a piece of butter. Add 2 tablespoons of rolled crackers and serve hot.

CREAM OF TOMATO SOUP

One can of tomatoes, 2 quarts of milk, butter size of an egg, 2 table-spoons of flour, 1 teaspoon of soda. Cook tomatoes slowly and strain. Let milk come to boil, cream, butter and flour, thicken with some hot milk. Dissolve soda in a little water and stir into tomatoes, add milk while tomatoes are foaming. Season with salt and pepper and a little sugar.

Mrs. L. Israel.

DRIED LIMA BEAN SOUP

One cup Lima beans, 5 cups cold water, $\frac{1}{2}$ onion sliced, $\frac{1}{2}$ carrot sliced, $\frac{1}{2}$ bay leaf, 2 cups milk, 1 teaspoon salt, 1 teaspoon Worcestershire sauce, 1 tablespoon bacon fat, 2 tablespoons flour. Soak beans over night; drain, add cold water, onion, carrot, and bay leaf. Simmer an hour and a half, or until beans are soft; press through a sieve, add milk and seasonings, and thicken with bacon fat and flour blended together. Serve with croutons.

PUREE OF SPLIT PEA

One-half cup split peas, 3 cups water or ham stock, 2 slices onion, 2 cups hot milk, $\frac{1}{8}$ teaspoon pepper, 1 tablespoon bacon fat, 1 tablespoon flour. Soak peas over night in cold water, drain, add water or stock, and onion. Simmer about three hours or until peas are soft; press through a sieve, add milk and pepper and thicken with bacon fat and flour blended together. Serve with croutons.

PEA SOUP

Press 3 cups cooked peas through sieve; heat 1 quart of milk and thicken with 2 tablespoons flour moistened in cold milk, 2 tablespoons butter, 1 teaspoon salt, $\frac{1}{8}$ teaspoon black pepper, and a few drops of onion juice. Add the peas and bring to boiling point. Serve very hot with salted wafers.

OYSTER STEW

Wash 1 pint of medium sized oysters. Do not use juice. Put 1 quart of milk on stove and let it come to the boiling point. Put in the oysters and let them come to boil. Add salt to taste. Add butter and pepper when soup is done. Serve with small oyster crackers.

Mrs. Wm. Kruse.

ONION SOUP

Peel, slice or cut fine 6 medium onions. Cook in skillet with 6 tablespoons of oil or butter until soft. Stir frequently to prevent burning. Add to them, 6 cups of stock or you can use 6 cups of hot milk, and 2 bouillon cubes dissolved. Season. In each soup bowl lay a slice of well toasted bread, spread with melted cheese and toasted again. Pour over it the soup, and sprinkle a little grated cheese over the top.

Mrs. Herman Mackwitz.

OYSTER SOUP

One cup oysters, $\frac{1}{2}$ cup water, 1 cup milk, 2 tablespoons butter, 2 teaspoons flour, salt and pepper. Scald the milk. Melt the butter; add the flour and pour on gradually the scalded milk and cook thoroughly. Carefully pick over oysters to remove particles of shell. Drain off liquor from oysters, heat to boiling point, add oysters and cook until plump and edges curl. Drain off liquor and add to soup. Season. Add oysters and serve immediately.

POTATO SOUP

To 3 boiled potatoes add 1 pint of rich milk, 1 tablespoon butter, pepper and salt, 1 egg. Mash the potatoes in the water in which they were boiled. Scald the milk, while mashing the potatoes; add the butter and gradually pour in the hot milk. Stir well and strain through a sieve and heat once more. Beat up the egg and put in the soup tureen and pour over it the soup when ready to serve.

SOUP DUMPLING

Butter size of an egg, stir to a cream, then add slowly: 1 whole egg, 1 yolk of an egg, nutmeg or a little parsley to taste, salt, 2 heaping tablespoons flour. Beat well; drop in soup and boil 10 minutes. A. G.

DUMPLINGS

Beat 2 eggs till light, a pinch of salt, 1 teaspoon of baking powder and enough flour so it drops off the end of a teaspoon. Boil 15 minutes. Do not raise the lid during that time. Caroline Walda.

STANDARD BROWN STOCK

Two pounds beef ($\frac{1}{4}$ to $\frac{1}{2}$ bone), $1\frac{1}{4}$ quarts cold water, 4 to 6 peppercorns, 2 cloves, 1 bay leaf, 1 blade mace, 1 teaspoon sweet herbs, sprig parsley, 1 tablespoon each carrot, celery, turnip if liked, 1 teaspoon salt. Cut meat in small pieces, crack bone; brown $\frac{1}{3}$ of meat in hot frying pan. Soak meat and bone in cold water 30 minutes; heat to simmering point gradually and simmer, do not boil, from 3 to 4 hours. Add spices, vegetables and herbs, continue simmering for one hour, strain into large container, and cool quickly. Keep in cold place, and do not remove fat until stock is to be used.

TURKISH SOUP

Five cups brown soup stock, 2 slices onion, $\frac{1}{2}$ cup rice, pepper, $1\frac{1}{2}$ cups stewed tomatoes, $\frac{1}{2}$ teaspoon celery salt, a bit of bay leaf. Cook rice in stock until soft. Cook bay leaf, pepper, onion, celery and salt with tomatoes for 25 minutes. Combine mixtures and add a little flour when smooth. Add to soup and cook 5 minutes and serve.

TOMATO AND BARLEY SOUP

Fry 2 medium sized onions in 4 tablespoons of butter. Add 2 quarts boiling water, 1 quart canned tomatoes run through colander, 1 cup of pearl barley, salt and pepper to taste. Cook slowly for 3 hours and serve.

Part II

Household Helps

DISHES FOR THE SICK

The arrangement of the following menu, day for day, for the first week of convalescence after an operation, severe injury or childbirth, can be varied or changed to meet local conditions or seasons of the year. The diet list here given is carried out and has been found uniformly practical in the hospital, but it can be very well adapted to the home.

The "First Day" has been omitted as customarily nothing is given but occasional sips of very hot water.

Second Day

- 7 A. M.—Cup of hot weak tea.
- 11 A. M.—Beef tea, ounces 3.
- 3 P. M.—Broth, ounces 3.
- 7 P. M.—Beef tea, ounces 3.
- 11 P. M.—Broth, ounces 3.

Third Day

- 7 A. M.—Coffee.
- 9 A. M.—Broth.
- 12 A. M.—Tea.
- 3 P. M.—Beef tea.
- 6 P. M.—Broth.

Fourth Day

- Breakfast—Milk toast.
- Lunch—Eggnog.
- Dinner—Chicken broth with rice.
- Lunch—Orangeade.
- Supper—Soft custard, cocoa.

Fifth Day

- Breakfast—An orange, oatmeal with cream and sugar, toast and coffee.
- Lunch—Glass of milk.
- Dinner—Soft boiled egg, baked potato, tapioca cream, bread, butter and tea.
- Lunch—Milk punch.
- Supper—Buttered toast, cup custard, tea.

Sixth Day

Breakfast—Wheatena with cream and sugar, a scrambled egg, buttered toast, coffee.

Lunch—Orangeade.

Dinner—Cream of tomato soup, a small piece of broiled fish, Bavarian cream, bread and butter, tea.

Lunch—Eggnog.

Supper—Baked apple, cream toast, cocoa.

Seventh Day

Breakfast—An orange, oatmeal, creamed codfish on toast, coffee.

Lunch—Glass of milk.

Dinner—Cream of celery soup, broiled meat cake, baked potato, bread and butter, jelly, tea.

Lunch—Cup of beef tea.

Supper—Prune whip, cream toast, tea.

HELPFUL ESTIMATES

7 loaves of bread serves 50 persons.

2 pounds of butter for 50 persons.

4 pounds boiled ham for sandwiches for 50 persons.

1 pound coffee—50 persons, 1 quart cream.

Chicken and turkey, 25 pounds for 50 persons.

Potato chips, 2½ pounds for 50 persons.

Croquettes, 1½ quarts meat for 25 people.

Timbales and patties—25 may be filled from a quart of mixture.

Buttered peas—5 cans for 35 people.

Salted nuts—1½ pounds for 25 people.

Plum pudding, 1 pound for 4 people.

Berries—7 to 10 quarts for 50 persons.

Loaf Sugar—1 pound for 25 people.

Whipped cream—1 quart makes 25 spoons.

Coffee—30 to 40 cups to a gallon.

Tea—1 gallon for 50 persons.

Sherbet—2 to 3 gallons for 50 persons.

Ice cream—1 quart, 6 to 8 persons.

HOUSEHOLD HINTS

To keep brown sugar from lumping place it in an open jar in the refrigerator.

Always put a sliced potato in hot fat while frying doughnuts.

A little salt placed in frying pan before lard or butter is placed there will prevent the grease from splattering when frying.

When melting chocolate rub inside of pan with butter to prevent sticking to sides.

Cover egg yolks with water to keep them from drying.

Clean piano keys with alcohol.

Absorbent cotton saturated with olive oil is excellent for burns.

A raw egg taken immediately will carry down a fish bone that has lodged in the throat.

To remove scorch, lay a cloth wet with diluted peroxide over the scorched spot and dry with a moderately hot iron. Every vestige of scorch will be removed.

When canning fruit, do not wipe the juice or syrup from the rubber or top of the jar before sealing. It will aid in sealing, and bacteria may be introduced by wiping.

To wash brushes, dissolve some soda in a little hot water and add to a bowl of cold water. Wash brushes thoroughly in this lukewarm water and the bristles will not turn yellow and the brushes will smell nice and sweet.

To press clothes that are shiny, use a piece of outing flannel under the iron. The nap will not be pressed down tight to the cloth. It will look fluffy and the shiny spots will not show.

To wash georgette or light silk blouses, use soft water if possible. Do not rub on a washboard, and use only a good grade of soap or soap flakes. Rinse in clear water and wring very dry. Wrap in a towel for several hours and iron the same day. Always iron the sleeves crosswise as they keep their shape much better that way.

PREVENTS RUST

When putting irons away for any length of time, rub them with a little fat that contains no salt, such as mutton fat or lard. Then wrap them in brown paper. This will prevent rust.

WILL NOT MOLD

To prevent cheese from getting moldy wrap it in a cloth that has been dipped in vinegar and wrung as dry as possible. Keep in a cool place.

To dye or tint evenly, thoroughly cover the garments, stir as they absorb the color, rinse, shake and roll in cloth until dry enough to iron.

If you want to boil eggs that are slightly cracked, put a little salt in the water and it will prevent the insides from cooking out.

Wring a fresh piece of cheese cloth out of vinegar and wrap around cheese to prevent its getting stale.

To prevent salt from lumping mix with corn starch, 1 teaspoon to 6 teaspoons of salt.

Instead of using starch for curtains or other sheer material, add a teaspoon of borax to each gallon of rinsing water. The curtains will be easy to iron and will not have the cloudy appearance given by starch.

When grinding bread crumbs, tie a paper bag around the mouth of the grinder. This will prevent crumbs from flying all over the table as is the case when ground into an open dish.

Use a good floor wax on the linoleum after it has been thoroughly cleaned and dried. This preserves the linoleum and prevents it from gathering and holding grime. A daily rub with a dry mop is all it will need in the way of cleaning.

When peeling oranges, pour boiling water on them and let stand for five minutes. This will cause the white lining to come off with the skin.

A good rule to remember while cooking vegetables is to cover all vegetables grown under the ground and leave uncovered all that grow above.

If you will cover jam jars with some grease-proof paper and seal it on with paraffin, you will find that your jam never mildews.

REMOVING STAINS

Cocoa—Cold water first, then pour boiling water through.

Coffee—Boiling water.

Ink—Sour milk, change daily until removed.

Iron Rust—Lemon juice and salt; put in sunshine; or kerosene on spot.

Medicine—Alcohol usually.

Iodine—Cold water or chloroform.

Mildew—Jarvelle water, or buttermilk; put in sun.

Milk or Cream—Cold water first, later white soap and warm water.

Paint or Tar—If washable use white soap and water; if not try gasoline.

Tea—Cold water first, then boiling water.

Wax—Cover spot, both sides with blotting paper, then apply warm iron.

STAIN REMOVER FOR LINEN

One pound sal soda, $\frac{1}{2}$ pound chloride of lime; put in 2 quarts boiling water. Place in jar and cork well. Drop the preparation on spots from a spoon and let stand a few minutes; then boil and rinse.

TO REMOVE STAINS

To remove white spots from furniture: Dip cloth in boiling water, place on spot, remove quickly and rub over spot with dry cloth; repeat if necessary. Alcohol or camphor applied quickly may also be used.

To remove grass stains from cotton materials, wash with alcohol.

SALAD COMBINATIONS

Apples—celery—nuts.

Apples—dates—celery.

Apples—oranges—bananas.

Apples—pineapple—pimento.

Apricots—oranges—marshmallows.

Bananas—red cherries—celery.

Bananas, rolled in peanuts.

Cabbage and nuts.

Cabbage—celery—pineapple.

Dates—oranges—cheese—celery.

Grapefruit—oranges—pineapple—marshmallows—nuts.

Peaches—nuts—marshmallows.

Pears filled with cottage cheese and strips of pimento.

Lobster with celery, tomato—strips of shredded lettuce.

Orange—pineapple—pimento—cottage cheese.

Peaches—white grapes.

Salmon—cucumbers—hard boiled eggs.

Tomatoes with cheese balls and cress.

Tuna fish with celery and pickle.

TABLE OF WEIGHTS AND MEASURES

3 teaspoons = 1 tablespoon.

4 tablespoons = $\frac{1}{4}$ cup.

16 tablespoons = 1 cup.

2 cups = 1 pint.

- 4 cups = 2 pints or 1 quart.
- 4 cups flour = 1 pound.
- 2 cups granulated sugar = 1 pound.
- 2 $\frac{2}{3}$ cups brown sugar = 1 pound.
- 3 $\frac{1}{2}$ cups powdered sugar = 1 pound.
- 2 cups butter = 1 pound.
- 4 tablespoons cocoa = 1 ounce.
- 1 square chocolate = 1 ounce.
- 2 tablespoons sugar = 1 ounce.
- 2 tablespoons butter = 1 ounce.
- 4 tablespoons flour = 1 ounce.

TO SERVE WITH MEATS

- BAKED FISH—CREAM OR BUTTER SAUCE—TOMATO SAUCE.
- BROILED MACKEREL—STEWED GOOSEBERRIES.
- BROILED STEAK—MUSHROOMS OR FRIED ONIONS.
- ROAST MUTTON—GOOSEBERRY SAUCE.
- ROAST LAMB—MINT SAUCE.
- ROAST TURKEY—CRANBERRY SAUCE—CELERY SAUCE.
- ROAST CHICKEN—CELERY—CRANBERRIES.
- ROAST DUCK—BAKED APPLES—CURRANT JELLY.
- ROAST GOOSE—APPLE SAUCE.

